

DESSERT WINES BY THE GLASS

ITALY

2009	Moscato d'Asti, <i>Piasa San Maurizio</i> , Forteto della Luja, Piedmont	12	48	750ml
2004	Brachetto, <i>Pian di Sogni</i> , Forteto della Luja, Piedmont	18	80	375ml
2004	Moscato Passito, <i>Piasa Rischei</i> , Forteto della Luja, Piedmont	18	80	375ml
1997	Nebbiolo Passito, Alessandro e Gian Natale Fantino, Piedmont	35	210	500ml
1959	Primitivo, <i>Solaria Jonica</i> , Antonio Ferrari, Piedmont	40	240	500ml
2005	Torcolato di Vespaio, Contrà Soarda, Veneto	20	100	500ml
NV	Emozioni, <i>Lato B</i> , Leone Contí, Emilia-Romagna	20	85	375ml
NV	Emozioni, <i>Lato R</i> , Leone Contí, Emilia-Romagna	20	85	375ml
2003	Vin Santo Del Chianti Classico, <i>S. Niccolo</i> , Castellare, Tuscany	15	90	375ml
2006	Val di Neto, <i>Le Passule</i> , Librandi, Calabria	10	50	500ml

FRANCE

2000	Tokay-Pinot Gris, Grand Cru Kessler SGN, Dirler, Alsace	30	180	500ml
2002	Vouvray Moelleux 1 ^{er} Trie, <i>Clos Du Bourg</i> , Huet	25	90	375ml
1997	Vouvray Moelleux, <i>Cuvée Constance</i> , Huet	35	210	500ml
1945	Vouvray Moelleux 1 ^{er} Trie, <i>Le Haut-Lieu</i> , Huet	70	560	750ml
1934	Vouvray Moelleux, <i>Le Haut-Lieu</i> , Huet	57	460	750ml
1999	Château Reynon, Cadillac	12	80	500ml
1995	Jurançon Cancaillaü Gourmandise, E. Barrère	14	112	750ml
1986	Château Rieussec, Sauternes	28	224	750ml
1993	Banyuls Grand Cru, Clos Chatart	12	96	750ml

PORTUGAL

NV	Dow's Fine Ruby	8	64	750ml
NV	Dow's 20 Years of Tawny	18	144	750ml
2003	Taylor Fladgate, <i>Late Bottle Vintage</i>	12	96	750ml
1985	Dow's Vintage	26	210	750ml
1987	Quinta do Noval, <i>Nacional</i>	50	400	750ml

DESSERTS

9.50

Olive Oil Cake with Lemon-Ricotta Mousse, Pistachios and Fresh Oranges

Chocolate Pot de Crème with Chantilly Cream and Gingerbread Biscotti

Pear and Ginger-Brown Butter Tart with Toasted Cashew Ice Cream

Caramel Apple Crumble, Walnut Streusel and Sour Cream Ice Cream

Banana-Bourbon Butter Filled Crêpes, Maple Syrup, Candied Walnuts and Crème Fraîche

Warm Sticky Toffee Pudding and Chai Ice Cream

Warm Dark Chocolate Chip Bread Pudding, Framboise-Plumped Dried Cherries and Whipped Cream

USC's Banana Tart, Macadamia Brittle and Honey-Vanilla Ice Cream

Union Square Cafe Cookies and Biscotti

Housemade Ice Creams and Sorbets

WINTER WARMTH

8.50

Greenmarket Apple Cider with Cinnamon Cider Doughnuts

Hot Chocolate with Tahitian Vanilla Bean Marshmallows

FARMSTEAD CHEESES

3-Corner Field Farm Battenkill Brebis (Shushan, New York) – *Mild and gamy raw sheep's milk*

Consider Bardwell Farm Rupert (West Pawlet, Vermont) – *Sharp and distinct cow's milk*

Oro Antico Pecorino Toscano (Toscana, Italy) – *Grassy and nutty sheep's milk*

Tomme du Berger (Provence, France) – *Buttery and salty raw goat and sheep milk*

Blu di Bufala (Bergamo, Italy) – *Piquant and crumbly water buffalo's milk*

Selection of Three: 12.00

Selection of Five: 18.00

SPECIALTY TEAS AND COFFEES

Risheethat (1st flush Darjeeling), Earl Grey, English Breakfast, Sencha, Formosa Oolong

Herbal and Decaf – Peppermint, Egyptian Chamomile, Lemon Verbena, Decaffeinated Orange Pekoe

3.75

Kenya Grand Cru – In keeping with Kenya's rich tradition of blending coffees to achieve memorable flavor profiles, this coffee represents a blend of two of the Kirinyaga and Lenana regions' top Arabica bean harvests. Together they create a unique cup that covers the map from sweet cherry and rhubarb to herbs and roasted savory notes, orange zest acidity and a silky, full-bodied, sweet aftertaste. Each press pot provides a generous cup of coffee.

7.00