

## SWEET AND FORTIFIED WINES BY THE GLASS

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### ITALY

2003	Vin Santo Del Chianti Classico, <i>S. Niccolo</i> , Castellare, Tuscany	15	90	375ml
NV	Vino di Visciole, Velenosi	9	54	500ml
2006	Val di Neto, <i>Le Passule</i> , Librandi, Calabria	10	60	500ml
NV	Marsala, <i>Vecchio Samperi</i> , 20 Anni, De Bartoli Sicily	14	70	500ml

### FRANCE

2005	Vouvray Moelleux, <i>Cuvée Constance</i> , Huet	35	210	500ml
1945	Vouvray Moelleux 1 <sup>er</sup> 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
1993	Banyuls Grand Cru, Clos Chatart	12	96	750ml

### SPAIN & PORTUGAL

NV	Oloroso, <i>Don Nuño</i> , Emilio-Lustau, Jerez	6	48	750ml
1996	Madeira, Broadbent Colheita	12	96	750ml
NV	Dow's Fine Ruby, Douro Valley	8	64	750ml
NV	Croft Tawny <i>10 Years</i> , Douro Valley	9	70	750ml
NV	Dow's Tawny <i>20 Years</i> , Douro Valley	18	144	750ml
2000	Warres, <i>Late Bottle Vintage</i> , Douro Valley	12	96	750ml
1985	Dow's Vintage, Douro Valley	26	210	750ml
1987	Quinta do Noval, <i>Nacional</i> , Douro Valley	50	400	750ml

### UNITED STATES

2009	Eden Ice Cider, Vermont	12	48	375ml
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## DESSERTS

9.50

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Robiola Panna Cotta with Tri Star Strawberries & Aged Balsamic Syrup  
Phillips Farm Blueberry Crostata with Sour Cream Ice Cream  
Greenmarket Peach Upside Down Cake with Spiced Rum Ice Cream  
Kalamansi Lime and Coconut Cream Tart with Greenmarket Raspberries  
Mint Semifreddo with Chocolate-Brownie Chunks and Milk Chocolate Sauce  
Flourless Chocolate Cake with Salted Caramel Sauce  
Roasted Apricot & Cherry Shortcake with Mascarpone  
USC's Banana Tart, Macadamia Brittle and Honey-Vanilla Ice Cream  
Flourless Lemon Cake with Greenmarket Berries and Moscato d'Asti Zabaglione  
Union Square Cafe Cookies and Biscotti  
Housemade Ice Creams and Sorbets, Selection of Three

## FARMSTEAD CHEESES, SELECTION OF THREE OR FIVE

12.00 / 18.00

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River's Edge Up in Smoke (Willamette, Oregon) – *Smoky, maple leaf-wrapped goat's milk*  
Nettle Meadow Kunik (Thurman, New York) – *Cow's and goat's triple crème*  
Stinging Nettle Gouda (Long Valley, New Jersey) – *Smoky raw sheep and cow's milk*  
Cato Ransom Blue (Colchester, CT) – *Tangy, creamy raw cow's milk*  
Grès des Vosges (Alsace, France) – *Pungent, aged cow's milk*

*Served with Cranberry Pecan Bread, Seasonal Honey, Housemade Endive and Red Pepper Marmalades*

## LOOSE LEAF TEA, HARNEY & SONS TEA, SALISBURY, CONNECTICUT

3.75

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Blacks and Greens – Risheethat (1st flush Darjeeling), Earl Grey, English Breakfast, Sencha, Formosa Oolong  
Herbals and Decafs – Peppermint, Egyptian Chamomile, Lemon Verbena, Decaffeinated Orange Pekoe

## SEASONAL PRESS POT COFFEE, DALLIS BROS. COFFEE ROASTERS, QUEENS, NEW YORK

7.00

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**Ethiopia Sidamo** – *Sweet and floral aroma of Honeysuckle and Jasmine, lush wild blueberry acidity*  
**Brazil Organic Yellow, Icatú** – *Balanced and smooth with notes of dates, allspice, chocolate and roasted sesame*