

DESSERTS

"ARROZ DOCE" PORTUGUESE RICE PUDDING | 7.00
and a half glass of Porto Messias for 10.00

GREEK DESSERT and WINE PAIRING | 11.50
Traditional baklava with vanilla ice cream and a half glass of Tetramythos

PEACH CRISP a la Mode | 7.50
add a half bottle of Poquito Moscato for 12.00

TIRAMISU CUPS | 7.50
add a half glass of Tetramythos for 5.00

PEANUT BUTTER BROWNIE SUNDAE | 9.50
add Mr. Madison's Madeira for 12.00

DANISH BLUE PLATE | 7.00
Creamy, crumbly Danish Blue Cheese served with Marcona almonds and honey add Mr. Madison's Madeira for 12.00

DRINKABLE DESSERTS

LIQUID LOVE + CHOCOLATE PAIRING | 11.00
2011 Paso Robles, California - Zinfandel
raspberry • toasted brioche • honey

PORTO MESSIAS | 10.00
2003 Douro, Portugal - Touriga Nacional, Touriga Franca, Barroca, Tinta Roriz, Tinta Cão
caramel • soft spices

TETRAMYTHOS | 5.00
Peloponnese, Greece - Mavrodaphne
caramel • baking spices • dried fruit

MR. MADISON'S MADEIRA | 12.00 (half glass)
Madeira, Portugal - Malmsey
coffee • toffee • dates

GRANDE MAISON CUVÉE DES ANGES MONBAZILLAC | 9.00
2015 Bergerac, France - Semillon, Sauvignon Blanc, Muscadelle
candied citrus • toasted brioche • honey

POQUITO | 12.00 (half bottle)
NV Valencia, Spain - Moscato
apple • peach • floral

COFFEE + TEA

FRENCH PRESS (2 cups) | 4.00

CAPPUCCINO | 4.00

LATTE | 4.00

ESPRESSO | 3.00

HARNEY & SONS

HOT TEAS | 3.50

English Breakfast - Jasmine Green Tea

Cherry Blossom - Lavender &

Chamomile - Peppermint

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