Desserts		Port & Sherry	
Lemon Posset (v)(gf)	9	Familia Zuccardi Malamado	7
Cookie Crumble, Whipped Cream, Fruit		Ruby Port-Style Malbec	
Warm Apple Tart (v) Dulce de Leche, Golden Raisins, Shawn Michelle's Vanilla Ice Cream	11	Ruby "Port" Malbec. Red purple color of medium intensity, with light brown hues due to its aging. Very seductive aromas of ripe plums, black fruit marmalade, dried fig and nuts. A rich, complex wine	
Lemon Raspberry "Cheesecake" (vv) Tofu Cake with Lemon & Raspberry, Lemon Zest	9	with spicy end notes such as cinnamon, toasted almond and leather.	
Flourilana Chanalata Calva	9	Warre's Late Bottle Vintage	9
Flourless Chocolate Cake(v)(gf)	9	Port 2008	
Blueberry Compote, Whipped Cream		This has matured nicely, settling in with	
Shawn Michelle's Homemade Ice Cream (*=gf) Vanilla* · Chocolate* · Cherry* · Pistachio*	9	a mix of mulled black currant and plum fruit, carried by a finely grained alder spice and backed by a warm Christmas pudding note.	
Bourbon Butter Pecan* • Graham Cracker		Quinta do Noval	9
· · <u>Vegan</u> Raspberry Cookies & Cream* · ·	_	10 Year Tawny Port	
-Add Hot Fudge or Goldbrick Spumoni One Scoop Each: Chocolate, Cherry, Pistachio	9	A fresh, vibrant style, showing cherry and red currant pate de fruit notes, with blood orange and rooibos tea flavors. Light cinnamon and mineral nuances add to the streamlined finish.	
		Domaine Madeloc	8
Cocktails		"Solera" Banyuls	O
Espresso Martini Absolut Vanilla, Kahlua, Black Irish Liqueur, Café Ricard Espresso, Coco Nibs	17	Walnuts, dried fruit aromas and chocolate on the palate. Incredibly long with constantly evolving aromatics	
Horchata Martini	17	of chocolate, coffee grounds, roasted	
Absolut Vanilla, Frangelico, Black Irish White Chocolate, Horchata, Cinnamon Rim, Strawberry		caramel and forest undergrowth. Bodegas Tradición	13
Carajillo	11	Pedro Ximenez VOS 20 Year	
Café Ricard Espresso, Licor 43		Supremely thick, with a syrupy feel to	
Gluten Free (*/gf), Vegetarian (v), Vegan (vv) Columbia Yacht Club		the buckwheat, toasted brown bread, warm date and molten chocolate notes. Not tiring or top-heavy, this offers singed walnut, almond, fig paste and Turkish coffee details that impart energy through the finish.	
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