

EPIC DESSERTS

10 EACH

(Sommelier's suggested wine pairing additional)

Epic Cookie Plate

Ice Cold Sweet Vanilla Bean Milk

Château Suduiraut, Sauternes, France, 1er Grand Cru Classé 2005 • 21

Chocolate Sour Cream Bundt Cake

Armagnac Glaze and Sweet Dried Plum Ice Cream

Graham, Portugal, Six Grapes • 6

Hot Beignets

Banana Pudding and Vanilla Wafer

Vietti, Italy, Moscato D'Asti 2011 • 9

Chocolate Pot de Crème

with Espresso Gnache

Dow's, Portugal, 20 Year Tawny Port • 13

Chocolate Truffle Tart

Salted Caramel Brûlée, Candied Kumquats and Toasted Macadamia Nuts

Mas Amiel, France, Maury, Vin Doux Naturel, Millesime 1980 • 16

Shelly's "Old Fashioned" Pie of the Day

Caramel Sauce and Vanilla Ice Cream

Sommelier's selection

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food and beverages for San Francisco employer mandates.
An 18% gratuity will be added to table of 6 or more*

Huckleberry Crème Fraîche Cheese Cake
Minted Lime Guava Sauce
Veuve Clicquot Ponsardin, Demi-Sec, France • 20

Vanilla Crème Brûlée
Shortbread Cookie
Dolce, Late Harvest Wine, Napa Valley 2006 • 17

Hot Blueberry Empanadas
Oxnard Strawberry Sauce and Ginger Beer Float with Rum Ice Cream
Cebada, California, Lompoc, *Forbidden Fruit Libation* • 12

A Selection of Sorbets and Granités

**A SMALL BIT OF DESSERT
IF YOU JUST WANT SOMETHING SWEET!
5**

A Scoop of Vanilla Ice Cream with a Peanut Butter Bar

THE CHEF'S SELECTION OF CHEESES

Selection of 3 15 PER PERSON

Selection of 5 25 PER PERSON

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R O A S T H O U S E

LIQUEURS

Benedictine (France)	8
Chartreuse Verte (France)	9
Fernet Branca (Italy)	8
Grand Marnier (France)	9
Kubler Absinthe (Switzerland)	14
Sambuca Molinari (Italy)	8
St. George Spirits Absinthe Verte (United States)	15

COGNAC, ARMAGNAC, BRANDY

Kelt XO (Cognac)	20
Kelt VSOP (Cognac)	10
Delamain Pale and Dry (Cognac)	21
Hennessy VSOP (Cognac)	10
Hennessy XO (Cognac)	29
Louis Royer (Cognac)	12
Maison Surrenne (Cognac)	10
Remy VSOP (Cognac)	10
Chateau Du Busca XO No 1. (Armagnac)	18
Darroze Reserve (Armagnac)	18
Nonino Grappa Chardonnay (Italy)	12
Inga Grappa di Moscato	10
Inga Grappa di Pinot Noir	10
Cœur de Lion Hors d'Age Calvados (France)	25
Cœur de Lion Selection Calvados (France)	8

SCOTCH WHISKY

Johnny Walker Blue Label (Blended)	35
Auchentoshan 3 Wood (Lowland)	12
Bowmore 15 Year (Islay)	20
Glenmorangie Quinta (Highland)	12
Highland Park 15 Year (Highland)	15
Lagavulin 16 Year (Islay)	16
Laphroaig Quarter Cask (Islay)	12
Longrow 7 Year Gaja Barrel (Campbelltown)	21
Macallan 12 Year (Highland)	12
Macallan 18 Year (Highland)	27
Oban 14 Year (Highland)	15
Springbank 10 Year 100° (Campbelltown)	14

AMERICAN WHISKY & BOURBON

Blantons Bourbon (Kentucky)	10
Bookers Bourbon (Kentucky)	10
Hudson 4 Grain Bourbon (New York)	18
Hudson Baby Bourbon (New York)	18
Hudson Manhattan Rye (New York)	18
Four Roses (Kentucky)	9
Four Roses Small Batch Limited (Kentucky)	20
Michters Small Batch Bourbon (Pennsylvania)	10
High West Rocky Mountain Rye 21 Year (Utah)	21

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R O A S T H O U S E

DESSERT WINE

	GLASS	BOTTLE	
Château d'Yquem, Sauternes, France, 1er Grand cru Classé 2006		1276	(750 ml)
Château Suduiraut, Sauternes, France, 1er Grand Cru Classé 2005	21	178	(375 ml)
Dolce, Late Harvest Wine, Napa Valley 2006	17	102	(375 ml)
Donnafugata, Sicily, Italy, Passito di Pantelleria, <i>Ben Rye</i> 2008	16	75	(375 ml)
Inniskillin, Cabernet Franc, Icewine, Niagara Peninsula 2007	29	174	(375 ml)
Kracher, Scheurebe, TBA, Austria, Burgenland, Zwischen den Seen #4 2004		193	(375 ml)
M. Chapoutier, Banyuls, France, Vin Doux Naturel 2009	10	80	(500ml)
Mas Amiel, France, Maury, Vin Doux Naturel, <i>Millesime</i> 1980	16	128	(750 ml)
Vietti, Italy, Moscato D'Asti 2011	9	33	(375 ml)
Veuve Clicquot Ponsardin, Demi-Sec, France	20	50	(375ml)

PORT

	GLASS	BOTTLE	
Cebada, California, Lompoc, <i>Forbidden Fruit Libation</i> (blueberry port)	12	72	(375ml)
Dow's, Portugal, 20 Year Tawny	13	111	(750 ml)
Fonseca, Portugal 1977		525	(750 ml)
Fonseca, Portugal, Late Bottled Vintage 2005	9	90	(750 ml)
Graham, Portugal 1980		250	(750 ml)
Graham, Portugal, Six Grapes	6	40	(375ml)
Meyer Family, California	11	88	(500 ml)
Niepoort, Portugal, 10 Year Tawny	10	100	(750 ml)

SHERRY & MADEIRA

	GLASS	BOTTLE	
Broadbend, Boal 1978	29	350	(750 ml)
Emilio Lustau, Spain, Rare Amontillado, <i>Escuadrilla</i>	10	87	(750 ml)
Sandeman, Spain, VOS Rich Oloroso, <i>Royal Corregidor</i> , 20 Year	14	110	(500ml)

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