

TRIOMPHE

ARTISAN CHEESES

LOCAL CHEESE SELECTION

3 selections \$15 5 selections \$19

DESSERTS

\$11

PAVLOVA

Lime Curd, Bee Pollen

CARAMELIZED RICE PUDDING

Mango Coulis

FROZEN NOUGAT

Caramelized Pistachio and Candied Violets

GUAYAQUIL CHOCOLATE TART

Graham Crust and Black Pepper Marinated Strawberries

GELATOS AND SORBETS

Almond Cookies

FLAMBÉ BAKED ALASKA

Sorbets, Lemon Pound Cake, Brandy Cherries
To share \$18

COFFEE AND TEAS

MIGHTY LEAF TEAS

Assorted Flavors \$5

GILLIE’S COFFEE FROM BROOKLYN

Coffee \$5 Latte \$6 Cappuccino \$6 Espresso \$4 Double Espresso \$6

DESSERT WINE

Moscato d’Asti, DOCG, “I VIGNAIOLI DI S.STEFANO”, 2013, Italy	\$12
Jurançon Moelleux “Ballet d’Octobre”, DOMAINE CAUHAPE, 2011, France	\$15
Tokaji “5 Puttonyos”, OREMUS TOKAJI, 2005 Hungary	\$24
Late Harvest Zinfandel, DASHE, 2012, Dry Creek Valley, California	\$14

FORTIFIED WINES

DOW’s, <i>Vintage Porto</i> , 2007	\$45
D’OLIVEIRAS, <i>Verdelho, Vintage Madeira</i> , 1973	\$55
THE RARE WINE COMPANY HISTORIC SERIES – <i>New York Malmsey Madeira</i>	\$17
CASA ST. EUFEMIA - <i>Special Reserve White Porto</i>	\$20
TAYLOR FLADGATE - <i>Tawny 10 year</i>	\$12
TAYLOR FLADGATE - <i>Tawny 20 year</i>	\$16
TAYLOR FLADGATE - <i>Tawny 30 year</i>	\$22
FONSECA - <i>Bin 27</i>	\$13
ALCYONE, VINEDO DE LOS VIENTOS, <i>Tannat</i> , NV Uruguay	\$13