

TRIOMPHE

ARTISAN CHEESES

LOCAL CHEESE SELECTION

Figs, Marcona Almonds and Toasted Raisin Bread

3 selections \$15 5 selections \$19

DESSERT

\$9

WHITE PEACH AND SAUTERNES SOUP 
Peach sorbet, Pound Cake Croutons

TOFFEE AND “GEORGIC” CHEESE CAKE
Elderberry Coulis

STONE FRUIT TART
Frangipane and Toasted Almond

CRÈME BRÛLÉE TRIO
Three Mysterious Flavors

WHITE CHOCOLATE BREAD PUDDING
Marinated Strawberries and Rooftop Mint

ASSORTED GELATOS AND SORBETS
Berries and Almond Cookie

MIGHTY LEAF TEAS

PLEASE INQUIRE WITH YOUR SERVER \$5

GILLIE’S COFFEE FROM BROOKLYN

COFFEE \$5 LATTE \$6 CAPPUCCINO \$6 ESPRESSO \$4 DOUBLE ESPRESSO \$6

DESSERT WINE

Moscato d’Asti, BRICCO DEL SOLE, 2013, Piedmont, Italy	\$12
Tokaji “5 Puttonyos”, OREMUS TOKAJI, 2005 Hungary	\$24
Tannat “Alcyone”, VINEDO DE LOS VIENTOS, NV Uruguay	\$13
Late Harvest Zinfandel, DASHE, 2012, Dry Creek Valley, California	\$14
Jurançon Moelleux “Ballet d’Octobre”, DOMAINE CAUHAPE, 2011, France	\$15

PORT WINE

CASA ST. EUFEMIA - <i>Special Reserve White</i>	\$20
CHURCHILL’S - <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