

# COOKSHOP

---

## DESSERT

### FROZEN CHOCOLATE PEANUT BUTTER CANDY BAR

milk chocolate praline ganache, devils food cake, gianduja crunch, peanut butter mousse // 12

### CARROT CAKE

cream cheese frosting, rum raisin ice cream // 11

### CHOCOLATE CHIP COOKIE PLATE

served warm // 10

### BOURBON PECAN CARAMEL SUNDAE

cookie butter, toasted vanilla whipped cream // 10

### RHUBARB PIE

almond cream, oat crumb, buttermilk ice cream // 12

---

## ICE CREAM

Chocolate

Caramel

Vanilla

\$3, \$6, \$8

## SORBET

Almond Cocoa Nib

Lemon Sherbet

Grapefruit-Campari

\$3, \$6, \$8

---

## CHEESE

### ST. STEPHEN

Four Fat Fowl, NY  
pasturized cow milk  
buttery, creamy,  
bloomy rind, sweet

### DUTCH KNUCKLE

Sugarhouse Creamery, NY  
raw cow milk  
firm, meaty, salty, bold

### CAYUGA BLUE

Lively Run Dairy, NY  
pasturized goat milk  
dense, fudgy, fruity,  
spicy

served with grilled sourdough and apple butter

10 / 14 / 18

---

## LOOSE LEAF TEAS BY SERENDIPITEA

4

### EARL GREY

ceylon & chinese  
black tea, bergamot

### PEPPERMINT

classic organic  
peppermint leaves

### CHAMOMILE FLOWERS

gently relaxing

### CHELSEA BREAKFAST

a blend of assam  
& ceylon leaves

### GEN MAI CHA

light green tea with  
delicate barley taste

### COOKSHOP BLEND

blueberry, cinnamon,  
ginger, rose marigold,  
mint, licorice & pepper

---

## AMARI

**AVERNA** // 11

**BILARO** // 14

**LE VIGNE DI ALICE**  
amaro d'erbe "nina" // 12

**LOCKHOUSE** // 11

**ST. AGRESTIS** // 11

---

## GRAPPA

**NARDINI** // 13

**BERTA** // 35

**CAPOVILLA** // 19  
albicocche (apricot)  
moscato (uva)  
prunus autum (tobacco)

---

## SINGLE MALT

**AUCHENTOSHAN 3 WOOD** // 20

**BRENNE** // 16

**DALWHINNIE 15 YR** // 20

**DEANSTON VIRGIN OAK** // 16

**GLENLIVET 12 YR** // 18

**LAGAVULIN 16** // 26

**LAPHROAIG 10** // 17

**MACALLAN 12** // 20

**OBAN 14 YR** // 24

**TALISKER 10 YR** // 20

**JOHNNY WALKER BLUE\*** // 50  
(\* blended, not a single malt)

---

## DESSERT WINE & PORTS

**VIDAL ICEWINE**, vineland, niagara 2013 // 19

**VIN SANTO**, isole e olena, italy 2004 // 25

**CA' TOGNI (BLACK HAMBURGH)**, phillip togni, napa valley 2004 // 25

**TOKAJI ASZU '5 PUTTONYOS,'** samuel tinon, aszu 2005 (500 ml) // 180

**SAUTERNES, CHATEAU GILLETTE**, bordeaux 1989 (375 ml) // 250

---

**MAURY TUILE**, mas amiel // 20

**20 YEAR TAWNY PORT**, quinta do infantado // 22

---

## COGNAC, ARMAGNAC & CALVADOS

**GUILLOIN-PAINTURAUD**  
grande champagne VSOP // 20

**BRISSON**  
grande champagne XO // 22

**PARK**  
XO traditional reserve // 25

**REMY**  
XO excellence // 48

**DOMAINE D'ESPERANCE**  
bas armagnac XO // 18

**CHATEAU DE LAUBADE**  
armagnac intemporel No. 5 // 38

**JEAN CAVE**  
armagnac 1934 // 180

**J. FREMONT**  
calvados // 25

---

# COOKSHOP