

DESSERT WINES

Marc Bredif, Nectar, Vin Moelleux, Vouvray 1996 <i>Chenin Blanc</i>	19.00
Feiler-Artinger, Burgenland Austria 1999 <i>Welschriesling</i>	28.00
Kracher Number 5, TBA, Austria 2004 <i>Muscat Ottonel</i>	28.00
Château Suduiraut, Bordeaux 1990 <i>Sauternes</i>	25.00
Nickel&Nickel, Dolce <i>Semillon</i>	24.00
Le Salette Pergole Vece 2003, <i>Recioto</i>	20.00
Yalumba, Australia N.V., <i>Muscat</i>	10.00
Yalumba, Australia N.V., <i>Antique Tawny</i>	11.00
Covey Run, Ice Wine, Yakima Valley, Wa. 2006 <i>Semillon</i>	12.00
Domaine Jo Pithón, Chte. Du Layon Loire Valley 2006 <i>Chenin Blanc</i>	9.00

PORT

Graham's Six Grape	8.00
Graham's 20 Year Tawny	20.00
Graham's 30 Year Tawny	25.00
Graham's 40 Year Tawny	35.00
Graham's 1980	24.00
Roze's L.B.V. 1994 (<i>unfiltered</i>)	9.00

MADEIRA

Cossart-Gordon, Bual 15 Year	12.00
Blandys Rich Malmsey 15 Year	12.00

SHERRY

La Cosecha Pedro Ximenez (<i>rich, toffee with hints of earth and spice</i>)	9.00
Sandeman Amontillado (<i>touch of sweetness, nutty complexity</i>)	12.00
Sandeman Corregidor Oloroso (<i>semi-sweet, rich maple and toffee</i>)	12.00

COGNAC, ARMAGNAC AND BRANDY

Remy Martin V.S.O.P.	15.00
Hennessy V.S.O.P.	14.00
Courvoisier V.S.O.P.	14.00
Martell <i>Cordon Bleu</i>	36.00
Hardy XO	16.00
Kelt XO	31.00
Hennessy Paradis	71.00
Hennessy XO	36.00
Line Antique	36.00
Line Rare and Delicate	15.00
Line Triomphe	48.00
Remy Martin Louis XIII	151.00
A. fussygn Selection	12.00
A. Fussygn Vielle R.	30.00
A. Fussygn Tres Vielle R.	55.00
Pojer And Sandri (<i>Apricot Brandy</i>)	13.00
Calvados De Lion (<i>Apple Brandy</i>)	17.00
Aqua Perfecta (<i>Raspberry Brandy</i>)	10.00
Chateau De Briat (<i>Armagnac</i>)	19.00
Di Montal XO (<i>Armagnac</i>)	26.00

WATER GRILL

DESSERT SELECTIONS

CHOCOLATE AND PEANUT BUTTER COULANT

Cracker Johns, Vanilla Marshmallows, Malt Caramel and Banana	12.00
<i>Recommended Pairing... La Cosecha, Pedro Ximenez, Vasyrna S.L.</i>	

BLUEBERRY MASCARPONE CAKE

Lemon, Candied Corn, Crème Fraîche Ice Cream and Blueberry Sorbet	11.00
<i>Recommended Pairing... Covey Run, Ice Wine, Yakima Valley, Wa Semillon 2006</i>	

FROMAGE BLANC CHEESECAKE

Ginger Poached Pears, Raspberries, Guava and Graham Cracker Streusel	12.00
<i>Recommended Pairing... Domaine Jo Pithon, Du Layon 2006 Chenin Blanc</i>	

CARROT CAKE

Passion Fruit Cream, Candied Walnuts and Coconut Cream Cheese Ice Cream	11.00
<i>Recommended Pairing... Yalumba, Muscat, Australia N.V.</i>	

BLOOD ORANGE CREAMSICLE

Grapefruit Marmalade, Brown Butter Pistachios and Pomegranate	12.00
<i>Recommended Pairing... Domaine Jo Pithon, Loire Valley, Chenin Blanc 2006</i>	

RED VELVET PUDDING

Cocoa Nib Streusel, Raspberry and Mascarpone Ice Cream	12.00
<i>Recommended Pairing... Roze's L.B.V. Porto, 1994</i>	

VANILLA FLAN

Orange Cognac Caramel, Mandarin Orange Sorbet and Cardamom Churros	12.00
<i>Recommended Pairing... Yalumba, Muscat, Australia N.V.</i>	

ICE CREAM ASSORTMENT

Milk Chocolate with Chocolate Streusel, Horchata with Gingerbread,	
Salted Caramel with Candied Pecans	9.00

SORBET ASSORTMENT

Mango, Strawberry, Greek Yogurt with Poached Pineapples	9.00
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CHEESE

Can De Oveja, Sheep's Milk, Murcia, Spain	
"Sunlight", Raw Goats Milk, Haystack Mtn., Ca. U.S.A.	
Stilton Blue, Cow's Milk, Cambridgeshire, England	
Took's, 12 Year Sharp Cheddar, Wisconsin, United States	14.00