

## Dessert Wine

	Kourtaki, Muscat, Samos, Greece.....	12.50
2004	Château Lafaurie-Peyraguey, Premier Cru, Sauternes .....	25.00
2010	Banfi, “Rosa Regale,” Brachetto d’Acqui, Piedmont .....	12.50
2005	Disznóko, “5 Puttonyos,” Tokaji Aszú, Hungary.....	30.00
	Broadbent, “10 Years Old,” Malmsey, Madeira.....	16.00
	Primitivo Quiles, “Solera 1948”, Fondillon, Alicante.....	20.00

## Port

2000	Fonseca .....	32.00
	De Bortoli, “Old Boy,” 21 Year Tawny, South Eastern Australia .....	20.00
2000	Warre’s, Late Bottled Vintage ....	12.50
	Offley, 10 Year Tawny .....	12.50
	Graham’s Six Grapes .....	9.50

## Coffee, Tea, and Petit Fours

	George Howell “Terroir” coffee.....	8.00
	Loose leaf teas.....	8.00
	Espresso.....	10.00
	Cappucino.....	10.00

*\*Petit four service is included with all coffee, tea, espresso, and cappuccino orders.*

## Jiho Kim’s Dessert Selections

Caramelized white chocolate-Manjari crémeux with black sesame custard, brown butter kataifi, black bean ice cream

Mont Blanc; chestnut and Chantilly crèmes, vanilla ice cream, and pine nut croquant

Mandarin orange yogurt mousse, orange- carrot croustillant, eucalyptus oil, and pomegranate; cinnamon ice cream

Compressed Asian pear with white chocolate, tonka bean meringue, bergamot custard, and Earl Grey ice cream

Milk chocolate caramel soufflé with caramel financier, and Gianduja ice cream\*

Chocolate banana macadamia bread pudding with crème anglaise and milk chocolate sorbet\*

Sicilian pistachio ice cream with red currant panna cotta, warm pistachio Pain de Genes and sour cherry, cranberry gel\*

Trio of assorted glacés

Jiho’s tasting for two (add 24)\*

**JIHO KIM**  
Pastry Chef  
*Rising Star Chef*

\*These desserts contain nuts.

Before placing your order, please inform your server if a person in your party has a food allergy.