

Dessert

Gianduja chocolate cake with coffee toffee crunch ice cream

§ Quinta do Vesuvio 1996 Vintage Port

Meyer lemon pudding cake with lavender ice cream

§ Selbach-Oster Himmelreich Riesling Eiswein

E. Guittard milk chocolate-carmel mousse with chocolate syrup

§ Dow's 20-year-old Tawny Port

Warm banana walnut strudel with vanilla ice cream

§ Lustau Vendimia Cream Sherry

Vanilla bean crème brûlée

§ Blandy's 15-yr-old Malmsey Madeira

Apricot almond pudding with fresh mango and white tree ears

§ Weegmüller Scheurebe Auslese

Blueberry almond cake with lemongrass ice cream

§ Château Suduiraut Sauternes

Trio of house-made sorbets or ice creams

{Ask for the flavors of the day}

all desserts are \$6

§ dessert wine suggestions

Carry-in dessert charge: \$1.50 per person

Dessert Wine

	bottle	2.5 oz glass
Dow's 20-year-old Tawny Port		8
Quinta do Vesuvio Vintage Port, 1996		11
Lustau Vendimia Cream Sherry, 1988		6
Blandy's 15-year-old Malmsey Madeira		7
Ch. Pierre-Bise Coteaux du Layon, 2001	40 (500 ml)	7
Weegmüller Scheurebe Auslese, Pfalz, 2002	55 (375 ml)	12
Petits Quarts Bonnezeaux, 1997	90 (750 ml)	
Bründlmayer riesling BA, Austria, 1999	72 (375 ml)	
Nigl Grüner Veltliner TBA, Austria, 1998	115 (375 ml)	
Meßmer Scheurebe TBA, Germany, 1994	150 (375 ml)	
Dönnhoff Riesling Brücke Eiswein, 1999	165 (375 ml)	
Camut Pommeau (calvados + crisp cider)		6
Kracher BA cuvée, Austria, 2002	45 (375 ml)	9
Selbach-Oster Riesling Eiswein, 2001		17
Château Suduiraut, Sauternes, France, 1997	100 (750 ml)	11

Armagnac, Cognac, & Calvados (one point five ounces)

Cognac		Calvados	
Dudognon Vieille	9	Dupont Reserve	7
Hine Triomphe	20	Dupont "barrel str." '74	19
		Lemorton (pear & apple)	8
		Camut Rés. Semainville	25
Eau de vie/Grappa		Brandy	
Nonino Ribolla Gialla	12	Cardinal Mendoza, Spain	9
Reistbauer Schnapps (ask!)	18	Jacopo Poli L'Arzente, Italy	18
		Lustau Reserva	6
Armagnac			
Château Briat Hors d'âge	8		
Boingnères '88	14		
Ravignan '79	16		

Coffee	
french press coffee	4.00
Illy espresso <i>single/double</i>	2.00/3.00
cappuccino/latte	3.25
Vietnamese coffee <i>hot or iced</i>	2.50

Tea	
White Peony (Bai Mudan) <i>(white) sweet, mild, full-bodied</i>	4.00
Hai Bei Tu Zhu <i>(green) display flower tea served in a wine glass</i>	4.00
Drum Mountain <i>(green) organically grown from the Cloud & Mist mountains</i>	5.00
Jade spring <i>(green) smooth, round green tea with a robust flavor</i>	5.00
Competition-grade Tieguanyin <i>(oolong) robust and very aromatic</i>	6.00
Phoenix Bird <i>(oolong) robust with jasmine-like aromas</i>	6.00
Fragrant Plum <i>(oolong) delicate but very flavorful</i>	6.00
Hong Kong Milk Tea <i>(black) special blend served with condensed milk</i>	4.00
Vietnamese Pu-erh <i>(pu-erh) rich smoky flavor; excellent to aid digestion</i>	4.50
Imperial Red Tea <i>(black) light smokiness, velvety finish; organically grown</i>	4.50
Jasmine Pearls <i>(scented) young Spring Pekoe tea leaves scented with jasmine</i>	4.50
Herbal <i>a blend of rose buds, chrysanthemum, lichen and fresh ginger</i>	5.00
Chrysanthemum <i>(herbal) whole flowers dried (no caffeine, of course)</i>	4.00
WildChrysanthemum <i>(herbal) tiny organic blossoms; eucalyptus scent</i>	4.50

note: our teas are hand selected from various regions of China

The Slanted Door

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