

after dinner drinks

DESSERT WINE		AMARO	
Pomino Vin Santo, Frescobaldi (Tuscany) 2010	20	Amaro Averna	10
		Amaro Nonino Quintessentia	14
		Campari	9
		Fernet-Branca	10
PORT		WHISKEY	
Fonseca Ruby	7	American	
Fonseca Tawny	7	Redemption Rye	10
Taylor Fladgate 10 Year	12	Sazerac Rye	9
Taylor Fladgate 20 Year	17	WhistlePig Rye 10 Year	24
MADEIRA		Irish	
Justino's 3 Year Fine Rich	6	Glendalough Double Barrel	10
BRANDY		Jameson	10
Cognac		Redbreast 12 Year	22
Belle de Brillet Pear	14	BOURBON	
Courvoisier VS	10	Angel's Envy	18
Courvoisier VSOP	18	Basil Hayden's	17
Delamain Pale & Dry XO	28	Blanton's Single Barrel	20
Hennessy VS	20	Elijah Craig	10
Remy Martin VSOP	17	Kings County	18
Armagnac		Knob Creek 9 Year	16
Larressingle XO	15	Maker's Mark	9
Other		SCOTCH	
Pisco, Barsol	8	Islay	
Calvados, LeCompte 5 Year	13	Laphroaig 10 Year	20
DIGESTIF		The Highlands	
Amaretto, Disaronno	10	Glenmorangie 10 Year	12
Baileys Irish Cream	10	Macallan 12 Year	24
Bénédictine	10	Oban 14 Year	22
Drambuie	9	Speyside	
Frangelico	9	The Glenlivet 12 Year	14
Kahlua	9	Glenfiddich 18 Year	32
Lemoncello	9		
Sambuca, Black	10		
Sambuca, White	10		

desserts

Chocolate Truffle Torte ^{GF V}
Espresso Ice Cream, Brandied Cherries, Whipped Cream
12
Seasonal Fruit Shortcake ^{GF V}
Corn Cake, Macerated Local Fruit, Whipped Cream
12
Pear & Almond Tart ^V
Clarkdale Fruit Farm Pears, Brown Butter Caramel
Vanilla Ice Cream
12
Cinnamon Sugar Ricotta Donuts ^V
Caramel, Chocolate Sauce
9
Sorbet of the Evening ^{GF* V 🌱*}
Tuile Cookie*
9
Artisanal Cheese Plate ^{GF* V}
Three Local & International Cheeses
Marcona Almonds, Fig Jam, Dried Fruit, Crostini
20

ESSELON COFFEE ROASTING HADLEY, MA

French Roast	3.50
Decaf Mexico	3.50

MEM TEA CAMBRIDGE, MA

<i>caffeinated</i>
Irish Breakfast, Golden Green
Blue Flower Earl Grey
<i>caffeine free</i>
Lemon Chamomile
Rooibos Decorated
Mediterranean Mint
Decaf English Breakfast
3

^{GF} indicates gluten free ^V indicates vegetarian [🌱] indicates vegan
* indicates dish which can be modified