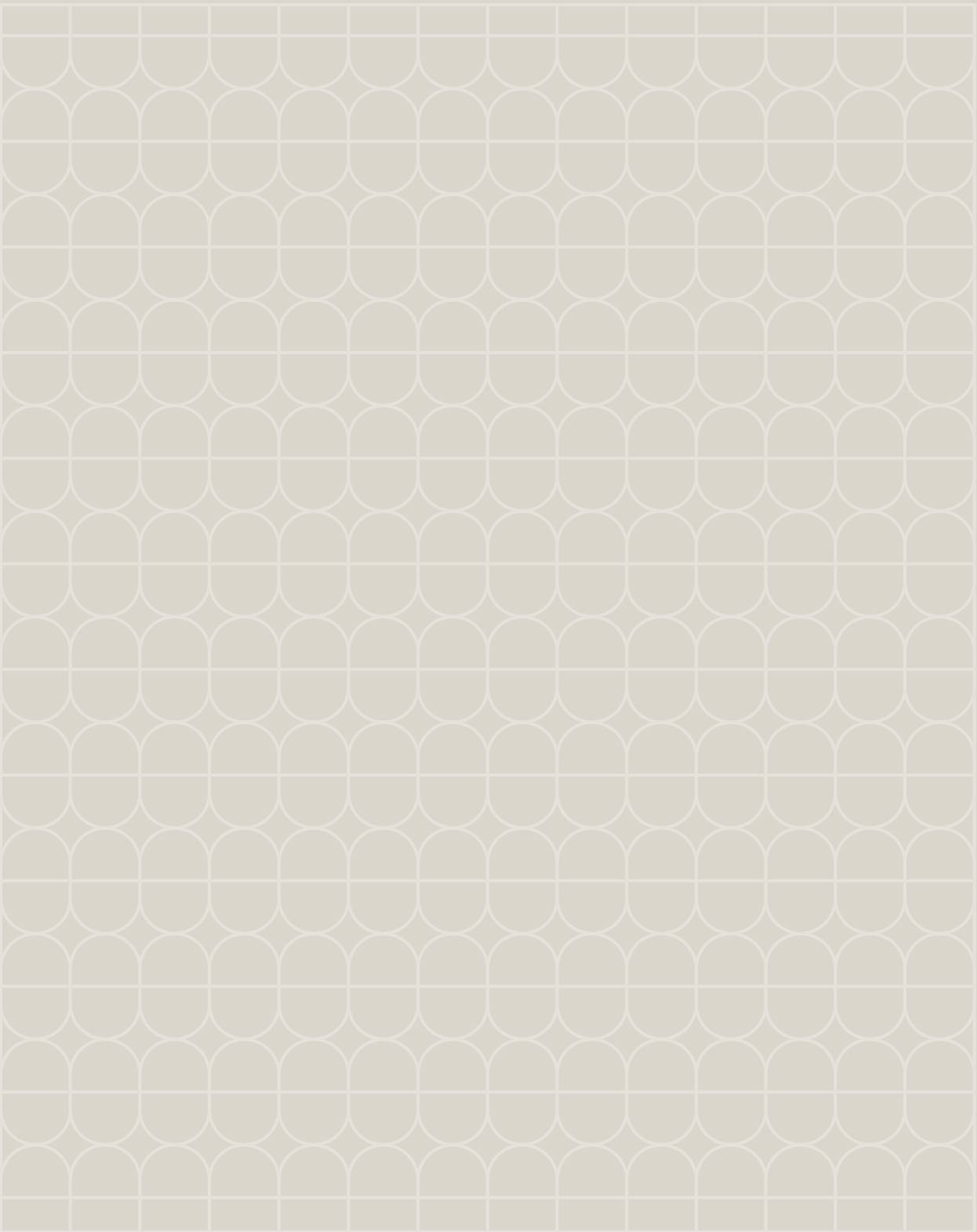


*Desserts*







## *Desserts*

### WARM MADELEINES

French hot chocolate, hazelnut ice cream 15

### CREPES SUZETTE

Grand Marnier, blood orange, chocolate sorbet, chantilly 22

### CROISSANT BREAD PUDDING

Banana pudding custard, rum raisin gelato, cinnamon tuile 16

### VANILLA POACHED PEAR

Pumpkin spice tres leches, eggnog glaze, pistachio ice cream 15

### CHOCOLATE CANDY BAR

Jivara mousse, feuillantine hazelnut, whipped caramel ganache, raspberry sorbet 18

### GELATO COUPE

Two scoops, served with chantilly and cookie 12

Flavors: Vanilla | Cocoa sorbet | Pistachio | Hazelnut | Raspberry sorbet | Rum raisin





## *Coffee Cocktails*

### IRISH GAELIC COFFEE

Jameson Irish Whiskey, Michael's Irish Cream, French press coffee,  
whipped cream, a splash of crème de menthe 16

### THE FRENCHIE

Grand Marnier, French press coffee, whipped cream 16

### ITALIAN COFFEE

Luxardo Espresso, Luxardo Amaretto, French press coffee,  
whipped cream, cinnamon sprinkle 16

### FIELDING'S ESPRESSO-TINI

Stoli Vanilla Vodka, Nikka Coffey Vodka, RumChata, Mozart chocolate cream,  
Luxardo espresso liqueur, housemade vanilla syrup, espresso 18

### CARAJILLO

Licor 43, espresso 14

*Fielding's Private Roast Coffee is a custom blend of Organic Honduras and Indonesian Sumatra Arabica beans.  
Our coffee is small roasted to our specification and is available on our retail offering*





# Fortified Wines

## PORTS

2 oz pour

- NV **Ca'Lem, Rose Port**, Portugal | 9
- 1961 **Ca'Lem, Colheita, Tawny Port Wine**, Portugal | 118
- 1985 **Ca'Lem, Vintage Port**, Portugal | 37
- 1940 **Kopke, Colheita**, Vila Nova De Gaia, Portugal, *matured in wood* | 239
- 1950 **Kopke, Colheita 1950**, Vila Nova De Gaia, Portugal, *matured in wood* | 219
- 1966 **Kopke, Colheita Port Wine**, Vila Nova De Gaia, Portugal, *matured in wood* | 99
- 2018 **Kopke, L.B.V. Port Wine**, Vila Nova De Gaia, Portugal | 12
- NV **Kopke, 20 Years Old Tawny Port**, Vila Nova De Gaia, Portugal, *matured in wood* | 25
- NV **Kopke, 50 Years Old Tawny Port**, Vila Nova De Gaia, Portugal, *matured in wood* | 39
- 2019 **Taylor Fladgate Late Bottle Vintage**, Portugal | 9
- NV **Warre's Otima 20 Year Old Tawny Port**, Portugal | 15
- 1994 **Warre's Vintage Port**, Portugal | 49
- 2005 **Warre's Quinta da Cavadinha Vintage Port**, Portugal | 21

## DESSERT WINES

2 oz pour

- 1965 **La Coume du Roy Maury**, Languedoc Roussillon, France | 99
- NV **Domaine de Durban, Muscat de Beaumes de Venise**, Rhone Valley, France | 15
- NV **Charles Krug, Lot XXI, Zinfandel**, Napa Valley, California | 19
- 2013 **Gandona, Fraga Do Arco, 2013, Touriga Nacional**, Napa Valley California | 39
- 2015 **Chateau Climens, Sauternes**, Barsac, France | 17
- NV **Cossart Gordon 15 Years**, Bual, Madeira, Spain | 13
- 2019 **Kenzo Estate Muku Sauvignon Blanc Late Harvest**, Napa Valley | 16





## CHÂTEAU D'YQUEM | RARE AND LIMITED AVAILABILITY

ONLY AVAILABLE BY THE BOTTLE | 375ML

- 2006 **Château d'Yquem**, Premier Cru Superieur, Sauternes, France, 375ml | 1,299  
*96 Points. Lovely flavors of apricot, dried tangerine, pineapple and papaya rush along, supported by hazelnut, frangipane and coconut notes. Despite the depth, this is very, very pure, with filigreed acidity carrying the long, long finish.*
- 2009 **Château d'Yquem**, Premier Cru Superieur, Sauternes, France, 375ml | 1,169  
*98 Points. The aromas are closed today, but the core is loaded with apricot, nectarine and orange notes, bolted by a citrus zest spine and backed by toasted almond and piecrust accents on the finish. A large-scale Yquem that shows the richness of the vintage.*
- 2010 **Château d'Yquem**, Premier Cru Superieur, Sauternes, France, 375ml | 1,069  
*97 Points. A pure, racy, floral style, with bright white peach, heather and honeysuckle notes driving along. The core of fresh orchard fruit is unctuous, the finish long and lacy, with marvelous cut and finesse. This shows the balance and elegance of a cooler year with a longer harvest period.*
- 2013 **Château d'Yquem**, Premier Cru Superieur, Sauternes, France, 375ml | 789  
*98 Points. Lightly toasted marshmallow and macadamia nut aromas lead the way, followed by incredibly juicy mirabelle plum, green fig, and glazed pear and peach flavors. As big as this is, there are still plenty of honeysuckle, quinine and chamomile notes kicking the finish into yet another gear. This has purity and length to burn, with decades more to go.*
- 2014 **Château d'Yquem**, Premier Cru Superieur, Sauternes, France, 375ml | 759  
*98 Points. A stunner, sporting tropical mango and papaya notes that glide along beautifully, while heather honey, pineapple chutney and toasted coconut flavors fill in through the finish. Delivers an amazing mouthfeel that is both creamy and intense, with a pretty inner floral brightness that contrasts with the fruit.*
- 2017 **Château d'Yquem**, Premier Cru Superieur, Sauternes, France, 375ml | 669  
*96 Points. Very flattering and unctuous in feel, with coconut, creamed papaya, toasted hazelnut and warmed peach and tangerine cream flavors gliding along in unison, all framed by warm brioche and piecrust notes on the finish. Remarkably rich, yet poised and pure. Sémillon and Sauvignon Blanc.*





# *Spirits*

## BOURBON

*1.5 oz pour*

**Pappy Old Rip Van Winkle 10 Year | 88**

**Pappy Van Winkle 12 Year | 94**

**Pappy Van Winkle Family Reserve Rye 13 Year | 149**

**Pappy Van Winkle 20 Year | 199**

## RESERVED

*1.5 oz pour*

**Remy Martin Louis XIII | 350**

**Courvoisier XO | 47**

**Martell Cordon Bleu | 83**

**Courvoisier VSOP | 18**

**Boulard Calvados VSOP | 10**

**JCB 1969 | 650**

**Weller Millennium | 999**

**Double Eagle Very Rare | 499**

## CORDIALS

*1.5 oz pour*

**Grand Marnier | 13**

**Green Chartreuse | 22**

**Benedictine | 12**

**Sambuca | 10**

**Fernet Branca | 10**

**Pernod Absinthe | 20**

