

★ *After Dinner* ★

RACHEL SUNDET, PASTRY CHEF



Desserts

RHUBARB TART 9

black pepper crust, ricotta chantilly, lemon zest, thyme

2012 Les Enfants Sauvages Muscat de Rivesaltes 11

CHOCOLATE-RYE CAKE 9

malted ice cream, milk jam, candied pecans

Bual Madeira 'Boston' 11

MINT SEMIFREDDO 9

roasted apricot, coconut streusel, white chocolate ganache

Meletti Cioccolato 8

LOCALLY ROASTED FAZENDA COFFEE

DRIP COFFEE 3.75

ESPRESSO 3.25

CAPPUCCINO OR LATTE 4.50

- decaffeinated and soy milk available
- dairy from Thatcher Farms, Milton, MA

MEM LOOSE LEAF TEA

earl grey, english breakfast,
decaffeinated english breakfast,
china green, lemon chamomile,
wu wei, peppermint

ALL VARIETIES 4.25

After Dinner Drinks

AMARO MELETTI 7

AMARO NONINO 12

AMARO MONTENEGRO 8

AMARO CIO CIARO 7

AMARO LUCANO 9

AMARO AVERNA 7

AMARO RAMAZZOTTI 7

AMARO BRAULIO 8

AMARO DI S.MARIA AL MONTE 7

AMARO DELL 'ERBORISTA 11

R. JELINEK FERNET 7

FERNET BRANCA 9

BECHEROVKA 8.5

BOSCA CARDAMARO 7

ZUCCA RABBARO 7

PUNT E MES 7

CYNAR 6.5

GRAN CLASSICO 8

NUX ALPINA 12

RIGA BLACK BALSAM 11

ANGOSTURA BITTERS SHOT (.5OZ) 4

HM IRISH CREAM 9

GALLIANO RISTRETTO ESPRESSO 8

LUXARDO LIMONCELLO 7

GTD AMANDINE 8

MELETTI SAMBUCA 8

MELETTI CIOCCOLATO 8

GRAND MARNIER 10

HM B&B 10

DRAMBUIE 9.5

*MONKEY FLIP | 10

ron abuelo rum, banane du bresil, whole egg, punt e mes

KRONAN TODDY | 10

swedish punsch, butter, spices, orange twist

NO. 41 | 10

ferrand cognac, amaro meletti, bittermens xocolatl mole bitters

NO. 20 | 9

chilled double espresso, grand marnier, vodka, sorghum syrup

2012 LES ENFANTS SAUVAGES MUSCAT DE RIVESALTES | 11
Languedoc-Roussillon, France

FERREIRA QUINTO DO PORTO 10YR TAWNY | 8
Douro, Portugal

*2010 DOMAINE DU TRAGINER 'RIMAGE' | 12
Grenache, Carignan / Banyuls, France

MV COCCHI BAROLO CHINATO | 12
Nebbiolo / Piedmont, Italy

PO DI POLI 'ELEGANTE' GRAPPA | 13.5
Pinot Noir / Veneto, Italy

