



After Dinner

Dessert

Strawberry and Cream \$8

*Il Nocciolo (cow, goat, sheep),
strawberry champagne compote, short bread cookies*

Buttermilk Chocolate Cake \$10

creme fraiche ganache, spiced kettle corn

Earl Grey Crème Bruleé \$9

candied orange, shortbread

L'amuse Signature Gouda Ice Cream \$8

*chocolate ganache, cayenne pistachio crumble
~featured at this year's Taste of Chicago~*

Dessert Wine

Niepoort, 'Ruby' Port \$8

Douro, PT

2008 Quinta do Crasto

'Late Bottled Vintage' Port \$8

Douro, PT

Rare Wine Co. Historic Series:

'Boston Bual' \$12

Madeira, PT

Digestif

Matthiasson Wines Vermouth \$12

Napa Valley, CA

Cana's Feast 'Chinato d'Erbetti' \$12

Carlton, OR

CH Amaro \$12

Chicago, IL

Letherbee Fernet \$8

Chicago, IL

Rhine Hall Apple Brandy \$10

Chicago, IL

Rhine Hall Barrel Aged Grappa \$10

Chicago, IL

Journeyman Distillery Featherbone Bourbon

Pastoral Barrel \$12

Three Oaks, MI

Counter Culture Coffee \$3

