

CRAFT HOUSE

FOOD DRINK

| FOR YOUR SWEET TOOTH |

BANANA BREAD BREAD PUDDING

banana bread | vanilla anglaise | espresso gelato | caramel

OLIVE OIL CAKE

berry compote | vanilla gelato

STRAWBERRY-RHUBARD CRISP

strawberry | rhubarb | brown sugar | pecans

CHOCOLATE MOUSSE

sea salt | whipped cream

| 8 |

| LIQUID SWEETS |

HEITZ CELLARS 'INK GRADE' PORT

blend of eight portuguese varietals. like heaven in a glass

RAMOS PINTO 10 YEAR TAWNY PORT

touriga nacional | touriga franca | tinto roriz

MINT CHOCOLATE MARTINI

mint chocolate tequila | godiva white chocolate | irish cream topped

with hand shaved chocolate

| 12 |

| DIGESTIV |

KELT TOUR DU MONDE VSOP COGNAC | 14

DALMORE 15yr SINGLE MALT | 13

CLASE AZUL REPOSADO TEQUILA | 24

DON JULIO 1942 TEQUILA | 42

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LOUIS XIII

Remy de Martin
GRANDE CHAMPAGNE COGNAC

PERFECT POUR

ONE CENTURY IN A BOTTLE

Each decanter takes four generations of Cellar Masters over 100 years to craft.

A firework of aromas. Floral, spice, fruit, wood and nut dimensions, Louis XIII has unparalleled complexity and an extremely long finish of up to one hour.

One Half Ounce	\$90
One Ounce.....	\$175
Two Ounces	\$350



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