

# CoffeeService *(French press)*

## Ethiopian Sidamo Guji *(Regular Only)* 5

Bean is left to dry with fruit on and is later hulled to result in an exceptional natural and dry processed coffee from the famous Sidamo region that is rich and complex, with vivid black and blueberry notes, medium acidity and full body.

## Sumatra Mandheling Fair Trade Certified Organic *(Regular & Decaffeinated)* 5

Outstanding full body and smooth with low acidity this Fair Trade organic Sumatra comes from the Gayo Highlands of the Aceh province of Sumatra, Indonesia.

# EspressoService

## Arabica Espresso *(Regular & Decaffeinated)*

A dark roast of select Arabica beans; intensely flavorful and highly aromatic

Espresso	4	Cappuccino	5
Double Espresso	7	Cafe Latte	5

# TeaService *(please allow five minutes for stepping)*

## Harney & Sons Loose Teas

## Egyptian Chamomile *(caffeine free)* 5

The perfect nighttime tisane, quieting and calming. Full textured with scents of green apple and wild flower honey.

## Peppermint Verbena *(caffeine free)* 5

A combination of two old favorites: Mint and Lemon. Need I say more?

## Mango Fruit Tea *(caffeine free)* 5

Natural flavors of dried fruit, rosehips and hibiscus. A rare treat.

## Cinnamon Spice 5

A mind blowing black tea, naturally sweetened with blend of cinnamon, orange & clove. Remarkably assertive heat & spice. You will not be disappointed.

## Bancha 5

Classic green tea elegance. Oceany vegetal undertones & nutty finish.

## Rooibos Chai *(caffeine free)* 5

A caffeine free botanical with powerful antioxidants. Sweet & nutty with a soft delicate finish.

## English Breakfast 5

Simply put... the perfect china black! 100% Keemun.

## Earl Grey Supreme 5

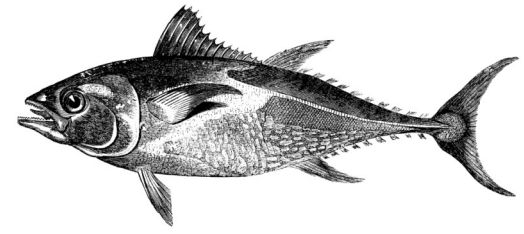
A rich & special blend for the connoisseur. If you love bergamot & fine tea, look no further.

# IceCreamService SorbetService

- Chestnut Honey
- Black Mission Fig
- Pear
- Dark Chocolate
- Greek Coffee
- Pomegranate
- Ricotta

# FISH TAG

Beverage**Cheese**Charcuterie**Appetizing**Ice**Cream****Sorbet**



# Beverage Service

## Gin

Bombay, London	9
Bombay Sapphire, London	10
Bull Dog, London	8
Hendricks, Scotland	12
Tanquary, London	10

## Vodka

Akvinta, Mediterranean	10
Grey Goose, France	12
Kettle One, Holland	10.5
Svedka, Sweden	8

## Tequila

Cazadores Blanco, Mexico	11
Cazadores Reposado, Mexico	11
Don Julio 1942, Mexico	35
El Jimador Blanco, Mexico	9
El Jimador Reposado, Mexico	9
Milagro Anejo, Mexico	30
Patron Silver, Mexico	14
Patron Reposado, Mexico	16
Patron Anejo, Mexico	18
Tres Generaciones, Mexico	16

## Rum

10 Cane First Press, Trinidad	11.5
Barbancourt 15 yr estate Reserve, Haiti	16
Bacardi Silver, Puerto Rico	8
Goslings Dark, Bermuda	11
Mount Gay Extra Old, Barbados	16.5
Pusser's Navy 15 Years, Virgin Islands	22
Pyrat XO Reserve, Guyana	10
Ron Zacapa Solera Gran Reserva, Guatemala	15.5

## Bourbon Whiskey

Buffalo Trace, Kentucky	8
Hirsch Selection 22yr Rye	30
Jack Daniels, Tennessee	10
Knob Creek, Kentucky	14
Makers Mark, Kentucky	11
Michters 10 yr Rye	18
Old Porter 13 yr	16
Pappy Van Winkle's 20 yr, Kentucky	22
Pappy Van Winkle's 23 yr, Kentucky	32
Parkers Heritage 27 yr, Kentucky	24

## Blended Whiskey

Chivas Regal 12 yr, Scotland	12
Dewars White Label, Scotland	9
Jamesons, Ireland	10
Jamesons 18 Irish 18, Ireland	28
Johnny Walker Black Label, Scotland	12

## Scotch Whiskey

Aberlour 16yr Double Cask, Scotland	16
Ardbeg 10yr, Scotland	15
Auchentoshan 21yr, Scotland	35
Balvenie Double Wood 12yr, Scotland	13
Balvenie Single Barrel 18yr, Scotland	21
Bruichladdich 14yr 16 <sup>th</sup> hole, Scotland	15
Bruichladdich 18yr, Scotland	30
Caol Ila 12yr, Scotland	12
Caol Ila Signatory 1992, Scotland	25
Cragganmore Signatory 1997, Scotland	23
Dunkin Taylor 21yr, Scotland	45
Glenlivet 12yr, Scotland	14
Glenlivet 18yr, Scotland	22
Glenlivet Signatory 1980, Scotland	38
Glenrothes 1985, Scotland	40
Glenrothes 1979, Scotland	200
Glenrothes 1975, Scotland	100
Hazelburn 8yr, Scotland	15
Laphroaig 18yr, Scotland	40
Macallan 12yr, Scotland	15
Macallan 18yr, Scotland	25
Macallan Signatory 1990, Scotland	40
Oban 12 yr, Scotland	16
Spring Bank 15yr, Scotland	18
Talisker 10yr, Scotland	16

# Cured Meat Service

## Lardo 9

Seasoned and cured berkshire fatback. Silky white with a hint of pink running through the middle. It is a very delicate with hints of rosemary & spice. Served warm over garlic cristini.

## Lomo 9

A boneless loin of Berkshire pork cured with orange & fennel and dried.

## Mortadella 6.25

Seasoned with traditional spices, this bologna, as the Milanese used to call it out of respect, is smoothly ground pork with nice large white specs of fat and pistachios. Mortadella originated in Bologna, but is by law, allowed to be made in many regions.

## Coppa 6.75

A Berkshire pork shoulder is trimmed and seasoned with wine spice mixture. Once spiced, it is cured and aged to achieve a natural earthy sweetness.

## Prosciutto Di Parma 7.5

The classic.

## Sopressata di Chingiale 6.5

Wild Boar Meat, trimmed off the shoulder. It has a slightly sweet robust flavor.

## Finocchiona 7.5

This coarsely ground salami is grand in size and flavor. It is seasoned with fennel seed and pollen to add a delicate finish on the palate.

## Salami Napolitana 6.75

Coarse ground, air dried and seasoned with a spicy touch of Mediterranean and North African spices.

## Speck 6.5

A prosciutto that is covered in ground black pepper and then smoked.

## Chorizo Secco 6

Fine ground Berkshire pork is spiced with Hot Pepper and paprika, and then it is cured and aged until firm. This resulting product is a Spanish style Chorizo.

## The Charcuterie Board 50

The complete collection.

Explosive & Bold Whites

Spicy & Complex Reds

Full Flavored Unique Brews

Reposado & Anejo Tequila

Creamy, Lush, Big or Oaky Whites

Earthy & Funky Reds

Hoppy or Bitter Ales

Peaty Scotches

Big & Bold Reds

Dark, Bold & Strong Beers

Sipping Rum

Bourbon

Rye

Scotch

# Appetizing Service

# Specialty Cocktails

- Sparkling Wines
- Light, Crisp & Steel Fermented
- Light & Aromatic Ales
- Sake
- Vodka, Gin
- Anise Liquors
- Bright & Complex Whites
- Rose
- Light & Fruit Driven Reds
- Easy Drinking Session Beers
- Silver Tequila
- Silver Rum
- Explosive & Bold Whites
- Spicy & Complex Reds
- Full Flavored Unique Brews
- Reposado & Anejo Tequila

**8 Norwegian Salmon**  
Mild, delicate smoke, slightly firm texture

**8.5 Gaspe Salmon**  
Mild & succulent classic Nova at its best. Citrus undertones, long delicate finish & lush texture

**11.75 Western Salmon**  
Wild king salmon from the Pacific. Its lean body captures the light wood smoke with a firm texture

**8.5 Irish Salmon**  
An organic salmon from protected waters off the Irish coast. Delicate smoked & refined flavor.

**8 Gravlax Salmon**  
A Scandinavian specialty of salmon cured & coated in delicate brine of salt, sugar & dill. Grassy & herbaceous contrasting the fish beautifully.

**9 Sablefish**  
Melt-in-your mouth flavor & buttery texture. Cold smoked and then dusted with paprika to lock in its natural moistness and round out flavor.

**8 Whitefish**  
Native to the Great Lakes, hot smoked & cooked to perfection to give your palette a moist, dense, and smoky experience.

**13 Sturgeon**  
Delicate white meat produces an absolutely unique flavor: it is clean and earthy, sweet & delicate all at the same time. It is no surprise that fish that gives us caviar would be just as sumptuous when smoked.

**8 Pastrami Salmon**  
Two iconic New York specialties - smoked salmon and pastrami at the same time. Mind blowing!

**7.5 Smoked Tuna**  
A must try!

**Smoked Salmon Vertical**  
Enjoy all six salmon varieties and subtle nuances of texture, smoke and flavor

**Brandy**

Busnel VSOP Calvados, France	14
Courvoisier VS Cognac, France	12
Hine VSOP Cognac, France	15
Metaxa Gran Fine, Greece	13
Nonino Grappa Chardonnay, Italy	14
Poli Grappa Moscato, Italy	16
Remy Martin 1738 Cognac, France	20

**Cordials**

Amaretto Di Saronno,	11
Baileys Irish Cream, Ireland	9
Campari, Italy	9
Chambord, France	10
Cointreau, France	11
Domaine De Canton, France	13
Frangelico, Italy	10
Jagermeister, Germany	8
Kahlua Hazelnut	8
Massenez Creme De Cassis, France	9
Nonino Amaro, Italy	15
St. Germain, France	12

**Anise Liquors**

Bottega Sambuca, Italy	10
Opal Nera Black Sambuca, Italy	8
Pernod, France	11
Kubler Absinthe, Switzerland	13
Ouzo Plomari, Greece	9

**Desert Wine**

Le Dauphin De Guiraud Sauternes, France	02	8 54
Chateau Les Justice Sauternes, France	05	12 60
Fonsecca Ruby Organic Port, Portugal		11 72
Ramos Pinto L.B.V. Porto, Portugal	04	12 80
Fladgate 10 Year Tawny Porto, Portugal		9 68
Ramos Pinto 20 Year Tawny Porto, Portugal		18 155

## Chin Chin

Bulldog London Gin, Lychee Puree, Mint, Lemon, sugar

12

## The Perfect Storm

Goslings Dark Rum, Goslings Ginger Beer, Lime Juice

10

## Midnight Lemonade

Opal Nera Black Sambucca, Tonic, Basil, Lemon, Sugar

9

## Maple Bean Sunset

Svedka Vanilla, Maple Syrup, Orange Juice, Lemon

11

## Winter's Manhattan

Buffalo Trace Bourbon, Sweet Vermouth, Orange & Lemon rind, Clove, Bitters

13

## Worm-Wood Fire Ball

Kubler Absinthe, Pineapple Juice, Egg Whites, St. Germaine, Star Anise

12

## Herbal Warmer

Loose Leaf Chamomile Tea, El Jimador Anejo, Domaine Du Canton, Honey, Lemon

10

# Cheese Service

**La Tur: Piemonte, Italy, Cow, Goat & Sheep 6**  
Runny and oozing around the perimeter; moist, cakey, palette; earthy and full, lingering lactic tang.

**Brillat Savarin Normandy, France, Cow 5.5**  
Lush triple creme; small production; bloomy rind; finished in the caves of Maison Mons; buttercream icing texture, fresh, lactic flavor and hit of salt.

**Edwin's Munster: Voralberg, Austria, Cow 5.75**  
Thin, dry washed rind with a minerally crunch. Paste is firm & supple with a rich creamy texture; meaty peanuty

**Gabietou: Midi-Pyrenees, France, Sheep & Cow 7**  
Washed brine deepens dried cherry and cashew flavors; firm texture and a gentle sharpness on the finish.

**La Serena: Extremadura, Spain, Sheep 4.75**  
Exceptionally rich and aromatic raw milk develops a slightly fruity tang; yet flavors stay delicate, lactic and floral; gooey interior.

**Gran Bu: Lombardia, Italy, Buffalo 6.25**  
Subtle, elegant and deliberate; meaty texture; brilliantly long finish

**Leonora: Castilla y Leon, Spain, Goat 4.75**  
created from a single herd of goats; interior keeps a fresh, flakey, though creamy texture while the exterior forms a natural mold rind.

**Meadow Creek Dairy Grayson: Galax, Virginia, Cow 5.5**  
Mildly pungent washed rind enveloping a supple, rich and beefy paste with sweet, nutty tones.

**Stilton, Colston Bassett: Nottinghamshire, England, Cow 6**

A delicate, crinkly rind; rich, mouth-coating, earthy & satisfying.

**Tomme Crayeuse: Rhone-Alpes, France, Cow 5.75**  
Thick & creamy outer layer yields to a dense and chalky interior; flavor is complex: lactic, mushroomy, and earthy blending into an elevated essence of buttered toast.

**Pleasant Ridge Reserve Extra-Aged:**

**Dodgeville, Wisconsin, Cow 5.75**  
Smooth, dense paste with rich fruit, olive, herb and a tang on the finish; matured for 12-14 months; savory & sweet at once.

**Five Spoke Creamery Tumbleweed: Port Chester, Pennsylvania, Cow 5.**

Delicately fruity, with a unique curdy texture. The finish though, pulls in a cheddar like creaminess and brothy, brown butter aromas.

**Stracapra: Lombardia, Italy, Goat 5**

Taleggio style; soft-ripened, slightly yeasty, washed-rind; barny pungency accented by a goaty tang.

**Abundance, Rhone-Alps, France, Cow 7.25**

Massive flavor of sweet almond intensifying towards oniony and toasty.

**Vadeon, Castilla y Leon, Spain, Goat & Cow 4.75**

Hearty and grassy, with sweet minerality; wonderfully

**Young Pecorino "Saganaki" 12**

Cast Iron Roasted Sheep Milk Cheese with preserved lemon, fried garlic, smoked & salty almonds, wild

Bright & Complex Whites

Rose

Light & Fruit Driven Reds

Easy Drinking Session Beers

Silver Tequila

Silver Rum

Creamy, Lush, Big or Oaky Whites

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Hoppy or Bitter Ales

Peaty Scotches

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