

# CAFE · LURÇAT

AMERICAN CUISINE

## DESSERTS | RECOMMENDED PAIRINGS

Dark Chocolate Profiteroles with Salted Caramel Ice Cream and Spiced Candied Pecans 9.5

served with a 2-oz pour of Monastrell Dulce, Bodegas Olivares 14

Warm Toffee Date Cake with Bourbon Butterscotch and Oatmeal Stout Ice Cream 9.5

served with a 1-oz pour of Jim Beam 8 Year Aged Whiskey 13

Milk Chocolate Truffle Torte with Malted Nougat Cream 9.5

served with a 2-oz pour of Campbell's "Rutherglen Muscat" 15

Pistachio Pavlova with Blackberry Blackcurrant Compote 9.5

served with a 2-oz pour of Quady, "Elysium," Black Muscat 14

Hard Cider Caramel Cheesecake with Apple Walnut Crumble 9.5

served with a 2-oz pour of Recioto di Soave 18

Warm Cinnamon-Sugar Doughnuts 7.5

served with a 6-oz pour of Frùli White Belgian and Strawberry Beer 12

Ice Cream or Sorbet with Citrus Wafers 7.5

## ARTISAN CHEESES | RECOMMENDED PAIRINGS

Coulommiers de Chevre, Raw Goat, Rodolphe Le Meunier, Normandy 6

Cremeux Des Citeaux, Pasteurized Cow, Rodolphe Le Meunier, France 4

Petit Theodore Rhum Aux Raisins in Rum, Pasteurized Cow, Rodolphe Le Meunier, France 6

Vento d'Estate, Pasteurized Cow, Aged in Straw, Italy 6

Dunbarton Farmstead Blue, Pasteurized Cow, Roelli Cheese, Wisconsin 4

Bleu Des Causses, AOC, Raw Cow, Chantal Plasse, France 4

Tasting of Four Cheeses 14

served with Port Flight, one ounce each: 1. Taylor 10 yr 2. Taylor 20 yr 3. Ferreira 20 yr 4. Taylor 30 yr 30

## AFTER DINNER COCKTAILS

White Russian 11

Pink Squirrel 10

Not Your Father's Root Beer Float 12

Hot Cider and Frangelico 10

Espresso Martini 13

## DESSERT WINES

GLASS / BOTTLE

Moscato I.G.T., Anno Domini 47, Veneto, Italy 11 / 50

Vin de Glaciere, Riesling, Pacific Rim, Columbia Valley 2012 (375ml) 10 / 40

Muscat, Campbell's, "Rutherglen Muscat," Australia NV (375ml) 10 / 48

Muscat Black, Quady, "Elysium," California 2012 (375ml) 8 / 32

Muscat Orange, Quady, "Essencia," California 2012 (375ml) 8 / 32

Recioto di Soave, Recioto della Fontane, Pra, Italy 1996 (375ml) 15 / 60

Sauternes, Chateau d'Arche, France 2006 (375ml) 16 / 64

Vin Santo, Villa di Vetrice 1990 (750ml) 14 / 100

Vouvray, Domaine Huet "Le Mont," France 2008 (375ml) 9 / 36

Dessert Wines, continued

Monastrell Dulce, Bodegas Olivares, Spain 2006 (500ml) 8 / 50

Bric d'Appiu, Marziano Abbona, Abbona Dogliani, Italy NV 8 / 50

Rasteau, Domaine du Trapadis, Rhone 2002 (500ml) 10 / 62

Recioto della Valpolicella, Classico, Bussola, Italy 2004 15 / 84

Zinfandel, Late Harvest, Dashe, Dry Creek 2005 (375ml) 11 / 50

## PORT

Taylor Fladgate 10 yr Tawny 9

Taylor Fladgate Late Bottle Vintage 2003 12

Taylor Fladgate 20 yr Tawny 14

Ferreira 20 yr Tawny 16

Taylor Fladgate 30 yr Tawny 21

Taylor Fladgate 40 yr Tawny 33

## MADEIRA

Malmsey, Blandy's 5 yr 7

Malmsey, Blandy's 10 yr 9

Bual, Barbeito 1910 35

## SHERRY

Fino, "Jarana" Emilio Lustau 7

Rare Amontillado "Escuadrilla" Emilio Lustau 11

East India, "Solera" Emilio Lustau 10

Rare Cream, "Superior" Emilio Lustau 11

## GRAPPA

Lungarotti, Rubesco 7

Nonino, UE Decennale 8

Nonino, Chardonnay 9

Nonino, Merlot 9

J. Poli, Sassicaia 19

Nonino, Fragolino Cru 21

Nonino, Moscato Cru 24

## COGNAC

Courvosier VS 9

Courvosier VSOP 12

Hennessy VS 10

Hennessey VSOP 16

Hine Triomphe 40

Hine 1975 70

Martell VS 9

Martell VSOP 13

Martell Cordon Bleu 22

Remy Martin VSOP 13

Remy Martin XO 30

## SINGLE-MALT SCOTCHES

Glenlivet 12 yr 13

Glenfiddich 12 yr 13

Balvenie 12 yr 16

Laphroig 10 yr 13

Lagavulin 16 yr 22

Oban 14 yr 18

Macallan 12 yr 16

Macallan 18 yr 32

Macallan 25 yr 99