



Vinology Seasonal Desserts

“CHEESECAKE”

chocolate, coconut, spiced rum, mango passion fruit sorbet, macadamia nut brittle 10

PEACH

chai tea, puff pastry, marcona almond, cardamom, cinnamon basil ice cream 10

TERRARIUM

buttermilk panna cotta, hibiscus, rhubarb, champagne strawberries, pound cake 11

CAMP FIRE

molten peanut butter, chocolate flourless, smoked bourbon ice cream, sorghum, marshmallow, graham crumb 11

“KEY LIME” FLOAT

buttermilk ice cream, ginger ale 6

PINEAU DES CHARANTES, CHATEAU D’ORIGNAC

subtle hints of ripe apricot, honey, raisins,
white flowers and orange peel 9

EVOLUCIO, LATE HARVEST TOKAJ

botrytis infected furmint from Hungary, notes of peaches,
apricots and white flowers, elegant with nice acidity 7

RED RASPBERRY WINE, BERGDORF’S

produced just outside of Michigan’s capital
features stewed fruit, tart raspberry jam and a clean finish 7

SAUTERNES, 2010 LA FLEUR D’OR

golden yellow, with the scent of dried apricots and figs, honey
and vanilla, a nicely ballanced full body with a long finish 12

RIESLING, FROST BITTEN

made from post-harvest frozen grapes in Yakima Valley, WA
ripe pineapple, summer peach and rich floral notes 7

PORT, HARDY’S ‘WHISKERS BLAKE’ TAWNY

aged for 8 years this smooth, nutty port produced in Australia
is made primarily from Grenache and Shiraz 6

PORT, NOVAL RUBY

deep-colored, lively, peppery wine that is well balanced with
intense fresh fruit and good length 7

PORT, QUINTA DE LA ROSA LATE BOTTLE VINTAGE 2011

refined with dark plum, dried blackberry, mineral and tar,
with hints of dried mint, cedar and chocolate notes 9

PORT, TAYLOR FLADGATE LATE BOTTLED VINTAGE 2010

beautifully perfumed with lots of peppery notes, heaps of black
woodland fruit, dark cherry, plumb, redcurrant, hint of black
licorice 9

PORT, FONSECA 20 YEAR TAWNY

amber color with ripe, plummy, mature fruit, cinnamon,
butterscotch, subtle oak and a velvety texture 12