



## Coffee Selections

(Featuring Coffee by Illy)

Illy Coffee and Espresso 4

Cappuccino 6

Latte 6

Café Americano 5

Macchiato 5

Nitro Cold Brew (Draft) 7

## Tea and Tisane Selections

(Curated by *Teaism*)

### Black, Green, and Grey

**Lapsang Souchong 7**

*Assertive Tea With Pine Smokiness*

**Golden Dragon 10**

*Mild, Spicy, and Smooth*

**Earl Grey 8**

*Citrus, Sweet, and Tart*

**Jasmine Pearl 10**

*Floral, Bright, and Rich*

### Aromatics and Herbals

**Manipura Tisane 8**

*Spicy, Herbaceous, and Sweet*

**Star of Africa 7**

*Rooibos, Plum, and Peach*

**Quiet Evening 8**

*Blend of Chamomile, Peppermint & Rose Hips*

MIRABELLE





## DESSERT WINES BY THE GLASS

Linden Vineyards, Vidal Blanc, 'Late Harvest'  
Virginia, 2008 \$15

Château Guiraud, Sémillon/Sauvignon Blanc  
Sauternes, France, 2005 \$25

Château d'Yquem, Sémillon/Sauvignon Blanc  
Sauternes, France, 1990 \$125

Michael Shaps, Cabernet Franc, 'Raisin d'Être'  
Monticello, Virginia, 2013 \$18

Thunevin -Calvet, Grenache, Vin Doux Naturel  
Maury, Roussillon, France, 1980 \$16

Thunevin -Calvet, Grenache, Vin Doux Naturel  
Maury, Roussillon, France, 1977 \$22



## DESSERT MENU All \$12

### **Winter in the Jungle**

Ginger Semifreddo, White Chocolate Snow,  
Passion Fruit Fudge, Candied Coconut

### **It's a Pear to Remember**

Pear Tarte Tatin, Mascarpone Crèmeux,  
Honey-Balsamic Foam, Rosemary Ice Cream

### **Banana Lickity Split**

Banana Crème, Pineapple Chiffon, Chocolate Pavé,  
Walnut Streusel, Maraschino Cherry Sorbet

### **Citron de la Nuit**

Dark Chocolate Shell, Lemon Ice Cream,  
Hazelnut Mousse, Salted Caramel

### **Assorted Gelato and Sorbet**

### **Selections from Our Cheese Cart**

Served with seasonal accompaniments

3 cheeses- \$18

4 cheeses- \$21

5 cheeses- \$24