

desserts 9

caramel apple

shortbread, cream fraiche

goat cheesecake

date jam, walnuts

baklava

persian cream, rose preserves

cardamom panna cotta

pistachio, saffron

chocolate mousse cake

mint, huckleberry

sweet wine by the glass

- Vietti Moscato d'Asti, Piemonte, Italy 2008 7
Royal Tokaji Company '5 Puttonyos', Hungary 2006 12
Taylor Fladgate 10yr Tawny Port, Portugal 9
Barros Colheita Port, Portugal 1975 21

A.D. Rattray Scotch Tasting
20yr Bowmore, Islay ~ 18yr Auchentoshan, Lowland ~ 17yr
Glencadam, Highland
(three 1oz tastings for 30 dollars)

after dinner drinks

- Fernet Branca Amaro, Italy 8
Averna Amaro, Italy 8
Domaine Charbay, 10yr Hop Flavored Whiskey 30
Base is a Lager Beer
St.George Absinthe, California 15
L. Garnier Chartreuse, Green VEP, France 15
Candolini Blanca Grappa, Italy 8
Bertagnolli, Grappa di Amarone, Italy 11
Kelt VSOP Cognac, France 12
Vieil Armagnac, Sempe 15yr, France 11
Belle de Brillet, Poire au Cognac, France 9
Calvados du Pays d'Auge 'Reserve', France 9

Above menu is a sample menu. Menu is subject to change due to seasonality,
if you would like an updated menu please email Rafael@zareflytrap.com