

Dessert Wine & Port

DESSERT WINES (3 OZ. GLASS)

2007 Moscato d'Asti 'Nivole' Chiarlo (Piemonte, Italy) 375ml		40.00
2005 Muscat de Beumes de Venise Beaumalric (Vin Doux Naturel du Rhône)	11.00	44.00
NV Rutherglen Muscat Campbell's (Victoria, Australia) 375ml	12.50	50.00
2006 Botrytis Viognier Yalumba (Wrattonbully, Australia) 375ml	15.00	58.00
* NV Fine Old Rutherglen Tokay Buller (Victoria, Australia) 750ml	10.00	66.00
1996 Banyuls Grand Cru 'Odysseus' Joseph Nadal (Languedoc-Roussillon) 750ml	11.00	75.00
2003 Château Rieussec (Sauternes) 375ml		90.00
2001 Château Rabaud-Promis (Sauternes) 375ml		95.00
2002 Traminer Trockenbeereauslese Rabl (Kamptal) 375ml		96.00
2006 Riesling Icewine Cave Spring (Niagara) 375ml	25.00	100.00
1999 Tokaji Aszú Betsek '6 Puttonyos' Royal Tokaji Co. (Hungary) 500ml		124.00
1998 Château d'Yquem 1er Cru (Sauternes) 375ml		345.00
1999 Château d'Yquem 1er Cru (Sauternes) 375ml		375.00
1997 Château d'Yquem 1er Cru (Sauternes) 375ml		575.00

PORT (3 OZ. GLASS)

Fonseca Bin 27 Vintage Character	5.25	42.00
2001 Quinta do Noval 'Unfiltered' Late Bottled Vintage	8.50	64.00
1988 Fonseca 'Guimaraens' Single Quinta 375ml	19.00	76.00
1980 Gould Campbell	half bottle	80.00
1991 Taylor Fladgate 'Vargellas' Single Quinta	half bottle	86.00
2001 Fonseca 'Panascal' Single Quinta		120.00
Taylor Fladgate 20 Year Old Tawny	16.50	130.00
1994 Delaforce		196.00
1994 Graham's		214.00
1970 Dow's		395.00

* NV Fine Old Rutherglen Tokay Buller (Victoria, Australia)

This sweet 'sticky' from the historic north-east region of Victoria is evocative of Christmas to me with its hints of tangerine peel and persimmon wrapped up in a waft of woodsmoke. Nice with cheeses, especially Cheddar or Manchego and equally adept at matching desserts built around apples, nuts or even tropical fruit. Or try it on its own. You deserve it.