



Dessert Wines

Sauternes. '06 Chateau Filhot
GRAND CRU CLASSE. FRANCE
12

Terra Dolce 1. Black Ankle Vineyards
FREDRICK COUNTY. MARYLAND
12

Seifried. '10 Nelson Sweet Agnes Reising
NELSON. NEW ZEALAND
12

Muscat de Beaumes de Venise
FRANCE
12

"Sweet Katherine". '08 Elk Run
MOUNT AIRY. MARYLAND
10

		1.25 oz.	2 oz.
P O R T S	C O G N A C S		
Sandeman. Ruby 6	Grand Marnier	8.5	13
Fonseca. 2003.	Kelt VSOP	14	22
Late Bottle Vintage. Unfiltered 9	Hennessy VS	10	16
Dow's. 10 Year Tawny 12	Hennessy VSOP	13	20
Presidential. 20 Year Tawny 15	Hennessy XO	35	56
C O G N A C S	Remy Martin VSOP	13	20
Courvoisier VS	Tesseron lot no76	32	50
Belle de Brillet.	Laird's. Apple Brandy	15	24
Pear Cognac	Chateaux De Laubade.		
Catoctin Creek.	Bas Armagnac	13	20
Pearousia. Pear Brandy 22			
			35

THIS MENU IS A SAMPLE ONLY

DAILY FEATURES WILL REFLECT THE FRESHEST COMPONENTS, FARM LOCAL AND OUR CHEF'S SEASONAL INSPIRATION

DESSERTS

Creme Brulee
TAHITIAN VANILLA BEAN. BURNT SUGAR CRUST
7

Plum Pudding
SAKE SORBET. BLACK SESAME SEED BRITTLE
7

Gingerbread Trifle
SPICED PEARS. CRANBERRIES. CREME FRAICHE.
"RED HOT" CINNAMON SAUCE
7

Chocolate Cloud
CHOCOLATE CAKE. MASCARPONE. SICILIAN ZABAGLIONE
7

Burgundy Poached Baskett Pear Tart
MAYTAG BLUE CHEESE. RUBY PORT SAUCE. CANDIED WALNUT
7

House Made Ice Creams and Sorbet
7

Artisanal Cheese Plate
THREE CHEESES. ACCOMPANIMENTS
15

PASTRY CHEF | RITA GARRUBA

8407 FEATURES LOCALLY ROASTED COFFEES & ARTISAN TEAS

CENTRAL AMERICAN & INDONESIAN

CHESAPEAKE BAY ROASTING COMPANY TWO LEAVES AND A BUD
Oyster Reef Coffee 3 Black. Green. Herbal 3
Espresso/ Americano 3
Cappuccino/ Latte 5
Mocha 6