

DESSERT

Lemon-Ginger Sorbet
Clove and Citrus 13.


Bergamot Pie
Yogurt, Chamomile and Honey 14.



Banana Split
Sesame Ice Cream and Milk Chocolate Feuilletine 14.

Butterscotch Pudding
Burnt Orange Cream and Black Olive Shortbread 14.


Pineapple Upside Down Cake
Hibiscus, Coconut and Rum 15.

Baked Alaska 
Chocolate and Pecans 17.

SELECTION OF ARTISANAL CHEESES

3 Cheeses 20. / 5 Cheeses 30.

Sainte-Maure	Goat ~ Pasteurized ~ France
Brebirousse D'Argental	Sheep ~ Pasteurized ~ France
Annelies	Cow ~ Raw ~ Switzerland
Marieke Aged Gouda	Cow ~ Raw ~ Wisconsin
Quicke's Vintage Cheddar	Cow ~ Pasteurized ~ United Kingdom
Herve Mons 1924 Bleu	Cow/Sheep ~ Pasteurized ~ France

 At Crafted Hospitality we are proud to partner with FEAST, a nonprofit organization dedicated to promoting wellness and enriching lives through the power of healthy foods and human connection through wellness programs that take place in schools, hospitals and other community settings. Their vision is to live in a world where all people have access to the ingredients that create vibrant health and wellness.

Your dining with us at Temple Court today helps us to support these programs. A portion of the proceeds from this dish will be donated to our partners at FEAST.

Abby Swain, Executive Pastry Chef

SWEET & FORTIFIED WINES

(3-Ounce Glass or Full Bottle)

Sweet

Ice Cider, <i>Iscider</i> , Brännland, 2014, Sweden (375ml)	18.	72.
Brachetto d'Acqui, Braida, 2018, Piedmont (375ml)	11.	44.
Sauternes, <i>1er Cru</i> , Château Giraud, 2002, Bordeaux (750ml)	25.	150.
Sauternes, <i>1er Cru</i> , Château Giraud, 1997, Bordeaux (500ml)		150.
Sauternes, <i>1er Cru Supérieur</i> , Château d'Yquem, 2011 Bordeaux (375ml)		395.
Sauternes, <i>1er Cru Supérieur</i> , Château d'Yquem, 2001 Bordeaux (375ml)		595.
Sauternes, Château Climens, 1988, Bordeaux (750ml)		380.
Vouvray Moelleux, <i>Le Clos de Bourg 1er Tie Essai</i> , Domaine Huet, 1989, Loire Valley (750ml)		600.
Riesling Beerenauslese, <i>Scheidt</i> , Peter Lauer, 2010, Mosel (375ml)		190.
Riesling Eiswein, <i>Felseneck</i> , Schäfer-Frölich, 2012, Nahe (375ml)		275.
Riesling Eiswein, #211 <i>Abtsberg</i> , von Schubert, 2002, Mosel (375ml)		400.

Sherry

Manzanilla, La Guita, Sanlúcar de Barrameda (375ml)	8.	32.
Amontillado, <i>Tio Diego</i> , Valdespino, Jerez (750ml)	12.	96.
Moscatel Superior, <i>Emilín</i> , Lustau, Jerez (750ml)	11.	88.
Pedro Ximénez, <i>1927 Solera</i> , Alvear, Montila-Moriles (375ml)	19.	76.

Port

Niepoort, 10-Year Tawny (750ml)	16.	120.
Ferreira, Late Bottled Vintage, 2010 (750ml)	13.	99.

Madeira

Tinta Negra, <i>Reserve 5 Year</i> , Broadbent (750ml)	10.	80.
Sercial, <i>Charleston Reserve</i> , Rare Wine Co. (750ml)	19.	152.
Malmsey, <i>New York Reserve</i> , Rare Wine Co. (750ml)	19.	152.

Mistelle, Macvin & Ratafia

Pommeau de Normandie, Lemorton, NV, Normandy (750ml)	12.	96.
Macvin du Jura Blanc, Château D'Arlay, NV, Jura (750ml)	15.	120.
Ratafia de Champagne Rouge, R. Geoffroy, NV, Champagne (500ml)	15.	90.
Macvin du Jura Rouge, Château D'Arlay, NV, Jura (375ml)	17.	68.

COFFEE & TEA

Irving Farm Coffee Roasters

Coffee 5.

Espresso 5.

Macchiato 6.

Cortado 6.

Americano 6.

Cappuccino 6.

Latte 6.

In Pursuit of Tea

Assam 6.

Earl Grey 6.

Genmaicha Green 6.

Jasmine Pearls 6.

Chamomile 6.

Mint 6.

Chai 6.

Darjeeling 6.

Nantou Four Seasons 6.

Lemon Ginger 6.

One last taste...