

Nora

AFTER DINNER

Suggestions

Port & Madeira

Vintage Port by the Glass:

GOULD CAMPBELL 2000	18
DOW 1983	40
FONCESCA 1985	45

Don Pedro Ximenez by the Glass:

BODEGAS TORO ALBALA Gran Reserva, Montilla Moriles 1971	14
BODEGAS TORO ALBALA Reserva Especial, Montilla Moriles 1966	40
BODEGAS TORO ALBALA Convento, Montilla Moriles 1959	48

Cognac & Brandy & Eau de Vie

By the Glass:

D'ARTIGALONGUE XO Bas Armagnac, France	13
CASTAREDE Reserve Bas Armagnac, France	16
CERBOIS 1956 Bas Armagnac, France	44

CHATEAU PLASSONS XO Fine Champagne Cognac, France	14
GILLES BRISSON XO Grande Champagne Cognac, France	18
GABRIEL & ANDREU 35 years Grande Champagne Cognac, France	25
TESSERON XO Lot 53 Grande Champagne Cognac, France	45
GERMAIN - ROBIN "Colombard" Mendocino County, California	28

CALVADOS X.O. Daron	12
CALVADOS X.O. Norois	14
CALVADOS X.O. Magloire	15
CALVADOS 1989 Domaine Dupont	20

PEAR WILLIAM BRANDY Clear Creek, Oregon	12
BLUE PLUM Slivovits BRANDY Clear Creek, Oregon	12
GRAPPA Terre di Tufi TERUZZI & PUTHOD Italy	14
GRAPPA di Montalcino IL POGGIONE Italy	16

Late Harvest

By the Glass:

CHATEAU HAUT BERGERON 2005 Sauternes, France	13
ROYAL TOKAJI 2000 6 Puttonyos Betsék, Hungary	19
PEDRO XIMENEZ 1966 TORO ALBALA "Reserva Especial" Montilla Moriles, Spain	45

By the Half Bottle (375 ml)

DOMAINE CAZES Ambre 1995 Rivesaltes, Languedoc, France	48
CHATEAU HAUT BERGERON 2005 Sauternes, France	58
SELBACH Riesling Eiswein (500 ml) 2002 Mosel Saar Ruwer, Germany	92
ROYAL TOKAJI 2000 6 Puttonyos (500 ml) Betsék, Hungary	99
DOMAINE WEINBACH Gewurztraminer Altenbourg Grains Nobles 2002 Alsace, France	225
CHATEAU D'YQUEM 1996 Sauternes, France	265



DESSERTS

After Dinner Suggestions

America's **FIRST CERTIFIED ORGANIC** Restaurant. We buy from certified organic farmers & producers who do not use synthetic fertilizers, pesticides, antibiotics, hormones or GMOs.

Peach Upside Down Cake with Lemon Verbena Ice Cream 11

Brandy - Pear William - Clear Creek, Oregon 12

Lemon Curd Tart with Fresh Local Raspberries 11

Pedro Ximenez - 1966 - Toro Albala - "Reserva Especial" - Spain 45

Peach Pie with Ginger Ice Cream 11

Grappa di Montalcino - Il Poggione, Italy 16

Chocolate Bombe with Fresh Milk Sherbet 11

Port - Gould Campbell 2000 18

Vanilla Cheesecake with Fresh Cherry Compote, Brandy* Tuile 11

Brandy - Blue Plum - Slivovits - Clear Creek, Oregon 12

Plum Crisp with Amaretto Ice Cream 10

Port - Dow 1983 40

Lavender Honey Creme Brulee with Fresh Blackberries 10

Dessert Wine - Royal Tokaji 2000 - 6 Puttonyos - Betsek, Hungary 19

Trio of Sorbets - Blackberry, Peach Verbena, Raspberry with Lemon Tuile 9

Chateau Haut Bergeron - 2005 - Sauternes, France

Artisanal Cheeses with Seasonal Fruits, Nuts. 12

Bayley Hazen Blue*, Mt. Tam, Old Kentucky Tomme*, Mona*

Calvados X.O. - Norois 14



2132 Florida Avenue, NW
Washington, D.C. • 202.462.5143

PRIVATE PARTIES & DAYTIME MEETINGS

Call Camilla Rothwell
our Special Events Director
202.797.4870

Please note that there is no organic certification for certain "wild" foods such as foraged mushrooms and some seafood. This also applies to some wines and spirits used in sauces and desserts. Food items marked with an "" may contain an ingredient that is not certified organic.
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