

Nora

AFTER DINNER

Suggestions

Port & Sherry

Vintage Port by the Glass:

ROZES 1997	18
FONSECA 1997	30
TAYLOR 2000	40
WARRE 1977	48

Don Pedro Ximenez by the Glass:

BODEGAS TORO ALBALA Convento, Montilla Moriles 1959	48
BODEGAS TORO ALBALA Gines Liebana, Montilla Moriles 1910	59

Cognac & Brandy & Eau de Vie

By the Glass:

FAMILIA GRASSA XO Bas Armagnac, France	16
CASTAREDE 1985 Bas Armagnac, France	40
CASTAREDE 1959 Bas Armagnac, France	78
CHATEAU PLANAT XO Fine Champagne Cognac, France	14
TESSERON XO Lot 90 Grande Champagne Cognac, France	16
EDMUND DUPUY XO Grande Champagne Cognac, France	20
TESSERON XO Lot 76 Grande Champagne Cognac, France	25
GERMAIN - ROBIN "Colombard" Mendocino County, California	28
CALVADOS VSOP Chateau du Breuil	16
CALVADOS X.O. Daron	18
CALVADOS 1989 Domaine Dupont	20
OSOCALIS APPLE BRANDY Soquel, California	20
APPLE BRANDY Germain Robin Mendocino County, California	28
PEAR WILLIAM BRANDY Clear Creek, Oregon	12
BLUE PLUM Slivovitz BRANDY Clear Creek, Oregon	12
GRAPPA di PINO ZARDETTO Veneto, Italy	14

Late Harvest

By the Glass:

GUTIERREZ de la VEGA CASTA DIVA COSECHA MIEL 2008 Alicante, Spain	12
CHATEAU LAFAURIE PEYRAGUEY 2005 Sauternes, France	15
SANCERRE de la SAINT CHARLES 1997 Sancerre, Henri Bourgeois	22

By the Half Bottle (375 ml)

DOMAINE CAZES Ambre 1995 Rivesaltes, Languedoc, France	48
CHATEAU DOISY VEDRINES 2003 Sauternes, France	59
FROG'S LEAP 2006 Frogenbeerenauslese Napa Valley	60
DARTING Riesling BA Durkheimer Fronhof 2008 Pfalz, Germany	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.

Bittersweet Molten Chocolate Cake with Cappuccino Ice Cream 12

Port- Rozes 1997 18

Pear Frangipane Tart with Amaretto Ice Cream 12

Calvados X.O. - Daron 18

Tiramisu with Mascarpone Cream & Chocolate Shavings 12

Calvados X.O. - Daron 18

Smoked Vanilla Crème Brûlée with Kumquat Chutney 12

Armagnac- Familia Grassa XO 16

Local Apple Pie with Rum Raisin Ice Cream. 11

Apple Brandy- Osocalis 20

Local Pear & Cranberry Crisp with Vanilla Ice Cream. 11

Calvados- Daron 18

Trio of Sorbets with Lemon Tuile - *Passion Fruit, Raspberry, Cranberry* 11

Sherry - Bodegas Toro Albala- 1959 - Convento - Montillo Moriles 48

Artisanal Cheeses with Seasonal Fruits & Nuts. 13

Mt. Tam- CA, Big Woods Blue- MN, Basseri- CA, Capriole O'Banon Capriole- IN

Port - Warre - 1977 48



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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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