

# Nora

## AFTER DINNER

Suggestions

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### Port & Madeira

#### Vintage Port by the Glass:

GOULD CAMPBELL 2000 .....	18
WARRE 2003 .....	20
DOW 1983 .....	40

#### Madeira by the Glass:

BARBEITO Reserva Malvasia 1958 .....	44
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### Cognac & Brandy & Eau de Vie

#### By the Glass:

D'ARTIGALONGUE XO <i>Bas Armagnac, France</i> .....	13
CASTAREDE 1967 <i>Bas Armagnac, France</i> .....	42
CERBOIS 1956 <i>Bas Armagnac, France</i> .....	44

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

CALVADOS X.O. <i>Norois</i> .....	14
CALVADOS X.O. <i>Magloire</i> .....	15
CALVADOS 1989 <i>Domaine Dupont</i> .....	20
CALVADOS 15yrs. <i>Alchemist, Christian Droin</i> .....	22

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

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### Late Harvest

#### By the Glass:

CHATEAU HAUT BERGERON 2005 <i>Sauternes, France</i> .....	13
ROYAL TOKAJI 2000 6 Puttonyos <i>Betsek, Hungary</i> .....	19
PEDRO XIMENEZ 1966 TORO ALBALA "Reserva Especial" <i>Montilla Moriles, Spain</i> .....	45

#### By the Half Bottle (375 ml)

CHATEAU HAUT BERGERON 2005 <i>Sauternes, France</i> .....	58
SELBACH Riesling Eiswein (500 ml) 2002 <i>Mosel Saar Ruwer, Germany</i> .....	92
ROYAL TOKAJI 2000 6 Puttonyos (500 ml) <i>Betsek, Hungary</i> .....	99
KRACHER Welschriesling #4 1998 <i>Neusiedlersee, Austria</i> .....	125
DOMAINE WEINBACH Gewurztraminer Altenbourg Grains Nobles 2002 <i>Alsace, France</i> .....	225
CHATEAU D'YQUEM 1996 <i>Sauternes, France</i> .....	265
DOMAINE WEINBACH Pinot Gris Altenbourg Grains Nobles 2002 <i>Alsace, France</i> .....	395

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**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.

**Maple Crème Caramel with Blueberry Compote, Bourbon Tuile . . . . . 9**

Armagnac - Castarede 1967 - Bas Armagnac, France 42

**Homemade "Kit Kat" Candy Bar with Vanilla Ice Cream, Raspberry Sauce . . . . . 10**

Dessert Wine - Chateau Haut Bergeron - 2005 - Sauternes, France 13

**Ginger Cheesecake with Cherry Compote . . . . . 10**

Dessert Wine - Pedro Ximenez - 1966 - Toro Albala Reserva Especial 45

**Local Apple Pie with Rum Raisin Ice Cream . . . . . 10**

Calvados - X.O. Norois 14

**Meyer Lemon Meringue Tart with Lemon Confit, Raspberry Sauce . . . . 10**

Madiera - Barbeito - Reserva Malvasia 1958 44

**Pear & Cranberry Crisp with Ginger Ice Cream . . . . . 9**

Calvados - 15 years - Alchemist - Christian Droin 22

**Trio of Sorbets - Chocolate, Mango, Raspberry with Lemon Tuile . . . . 9**

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

**Artisanal Cheeses with Homemade Quince Membrillo, Nuts . . . . . 12**

**Mt. Tam, Crossroads Blue\*, Bobolink Dairy Cave-Aged Cheddar\*, Cherry Glen Ashed Goat\***

Port - Gould Campbell 2000 18



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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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