

Catherine & Mary

DESSERT

AFTER DINNER
DECEMBER 2020

CHOCOLATE CHEESECAKE	\$8
PISTACHIO, RASPBERRY, WHITE CHOCOLATE, COCOA	
PEANUT BUTTER PANNA COTTA	\$7
CHOCOLATE PEANUTS, CINNAMON SUGAR SUNCHOKES, SALTED CARAMEL	
C&M CANNOLI	\$7
RICOTTA, HARDSHELL CHOCOLATE, PISTACHIO, ORANGE	
MARITOZZI	\$6
BRIOCHE, PASTRY CREAM, VANILLA GELATO, ALMOND GRANITA	
OLIVE OIL CAKE	\$6
HAZELNUT, STRAWBERRY COMPOTE, DIPLOMAT CREAM, ORANGE	

COFFEE

HAIRBENDER DRIP	\$4
TRAPPER CREEK DECAFFEINATED	\$4
ESPRESSO DOPIO	\$3
ESPRESSO CON PANNA	\$4
CAPPUCCINO	\$5
LATTE	\$5
CORTADO	\$4

FORMAGGI

SELECTION OF 1 \$7, SELECTION OF 3 \$15, SELECTION OF 5 \$19

HUMBOLDT FOG: GOAT MILK, BLOOMY RIND,

CYPRESS GROVE CREAMERY, ARCATA, CA

ROBIOLA BOSINA: COW/SHEEP BLEND, BLOOMY RIND, SOFT RIPENED,
PIEDMONT REGION

BB BREBIS BLACKBERRY FARMS, WALDEN, TN

ASHER BLUE: COWS MILK, CREAMY CRUMBLY TEXTURE, NATURAL RIND
SWEET GRASS DAIRY, THOMASVILLE, GA

GRIFFIN: COWS MILK, SEMI-FIRM,
SWEET GRASS DAIRY, THOMASVILLE, GA

COPPINGER: RAW COWS MILK, SEMI-SOFT WASHED RIND,
SEQUATCHIE COVE CREAMERY, SEQUATCHIE, TN

AFTER DINNER
DECEMBER 2020

DESSERT WINES

SERVED IN 2 OZ. POURS

ELK COVE, "RENESIUM," PASSITO	\$14
ARNEIS, PIEDMONT, MV	
DONNAFUGATA, "BEN RYE," PASSITO DI PANTELLERIA	\$20
ZIBIBBO, SICILY, 2017	
MARCO, DE BARTOLI, "VIGNA LA MICCIA,"	\$17
5 YEAR MARSALA, GRILLO, SICILY, NV	
BADIA A COLTIBUONO, VIN SANTO	\$19
TREBBIANO-MALVASIA, TUSCANY, 2008	
FLADGATE 10 YEAR OLD TAWNY	\$13
TOURIGA NACIONAL-TINTA RORIZ-TINTA CAÓ, PORTUGAL, NV	
FLADGATE 20 YEAR OLD TAWNY	\$22
TOURIGA NACIONAL-TINTA RORIZ-TINTA CAÓ, PORTUGAL, NV	

GRAPPAS & SAMBUCCAS

SERVED IN 2 OZ. POURS

NARDINI GRAPPA	\$14
J. POLI GRAPPA	\$20
ACQUA DI CEDRO	\$12
LIMONCELLO	\$7
LUXARDO SAMBUCA	\$10
ROMANA BLACK SAMBUCA	\$10

AMARI

AMARO BASSANO	\$14
AMARO MELETTI	\$8
AMARO AVERNA	\$13
FERNET BRANCA	\$10
SFUMATO	\$8
CYNAR	\$10
CYNAR 70	\$12
BRAULIO AMARO	\$14