



Desserts

11 each

lon's signature cowboy candy bar

chili spiced ganache, marcona almonds, crispy feuilletine, salted caramel sauce, caramelia ice cream

Schnepf's farm peaches

brown butter tart, toasted meringue, amaretto gelato

chocolate mousse cake

milk crumb, meringue drops, espresso gelato

mango-passion fruit crème brulee

macerated raspberries, lavender shortbread

three scoops of house made ice cream or sorbet

ask your server about our seasonal flavors

american artisan cheese plate

chefs selection of fine american cheeses, arizona honeycomb, dried fruit, nuts and crackers

14

Dessert Wine

- banfi 'rosa regale' brachetto d'aqui, piedmont 10
capezzana 'riserva' vin santo di carmignano 20
chapoutier banyuls, france 14
donnafugata 'ben ryé' passito, sicilia 15
dos cabezas 'boxcar' red blend, arizona 8
jackson-triggs vidal ice wine, niagara peninsula 11
michele chiaro'nivole' moscato d'asti 7
neige apple ice wine, quebec 14
pacific rim 'vin de glaciere', central coast 12
pride 'mistelle de viognier' sonoma 18
tenuta polvaro 'dulcis' verduzzo, veneto 8

Sherry & Madeira

- madeira, 'boston bual' 12
madeira, 'charleston sercial' 12
madeira, 'new york malmsey' 12
sherry, dios baco 'especial' oloroso 8
sherry, lustau pedro ximenez 12
sherry, sandeman 'don fino' 7

Port

- graham's vintage 2011 35
justin 'obtuse' cabernet port 9
quinta do noval "black" ruby 10
taylor fladgate 10 year tawny 10
taylor fladgate 20 year tawny 15
taylor fladgate 30 year tawny 25
taylor fladgate 40 year tawny 40

*cooked to order, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of food borne illness
as a courtesy to all guests: the use of cellular phones is prohibited in dining areas
parties of 6 or more will have 20% gratuity included on check

