

NOtaBLE

THE RESTAURANT

Warm chocolate pudding, salted caramel ice cream	12
Suggested Pairing: Niepoort Ruby Port - 2 oz - \$9	
Stilton cheesecake, brûléed, rhubarb compote	11
Suggested Pairing: 2012 Chateau Romieu Sauternes - 2 oz - \$12	
Golden pineapple cake, calvados butterscotch, rum raisin ice cream	11
Suggested Pairing: 2014 Cave Spring Ice Riesling - 2 oz - \$16	
Espresso crème brûlée, soft chocolate chip cookies	11
Suggested Pairing: Dandelion Vineyards Pedro Ximénez - 2 oz - \$12	
72% chocolate tart, sour cherry, malted chocolate ice cream	11
Suggested Pairing: Porto Messias 1977 Colheita - 2 oz - \$19	
Banana Split, macerated strawberry, chocolate fudge, caramel	11
Suggested Pairing: Porto Messias 1977 Colheita - 2 oz - \$19	

At NOtaBLE we recognize the need for more gluten-aware options. This is why our Chefs have created a dessert menu where most of our desserts are made gluten-free. Please ask your server.

FRATELLO COFFEE (FRENCH PRESS)

Plantation to roaster: three styles to choose from
NOtaBLE blend, Bullrider & Decaf 5/8

LIQUID DESSERTS 1 oz

MAYAN HOT CHOCOLATE 10
Flor de Caña 7 year rum, house spiced cocoa, cinnamon whipped cream

NOTABLE IRISH COFFEE 10
Jameson's Irish Whiskey, Cacao Brown, Bailey's whipped cream
fresh brewed NOtaBLE blend coffee

MAPLE BOURBON CHAI 10
Woodford Reserve bourbon, Canadian maple syrup, cream, Organic Indian Chai

Additional dessert wines available, please ask your server

NOTABLE DESSERTS