

NOtaBLE

THE RESTAURANT

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| 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 Château Roumieu Sauternes - 2 oz - \$12 | |
| Golden pineapple carrot cake , calvados butterscotch, rum raisin ice cream | 11 |
| Suggested Pairing: 2014 Donnafugata Ben Ryé Passito - 2 oz - \$12 | |
| Espresso crème brûlée, house made cookies | 11 |
| Suggested Pairing: Porto Messias 2000 Colheita - 2 oz - \$11 | |
| 72% chocolate tart, sour cherry, malted chocolate ice cream | 11 |
| Suggested Pairing: Lustau East India Solera Sherry - 2 oz - \$9 | |

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