

DESSERT

sweet endings		
FORMAGGIO KITCHEN CHEESE PLATE <i>seasonal accompaniments</i>		12
ETON MESS <i>whipped cream, meringue, winter citrus</i>		10
GRAPEFRUIT POSSET <i>white chocolate streusel, basil, white sesame</i>		9
OLIVE OIL SEMIFREDDO <i>chestnut, Asian pear, almond</i>		10
CHOCOLATE CREMEUX <i>spice cake, hazelnut, coffee ice cream</i>		11
BUCKWHEAT BROWNIE SUNDAE <i>Earl Grey ice cream, ginger marmalade</i>		10
HOUSEMADE ICE CREAM OR SORBET <i>daily selection</i>		6

coffee & tea			
BACK BAY ROASTERS		RARE TEA CO	
DRIP <i>Brazil</i>	4	BLACK AND GREEN <i>Lost Malawi English Breakfast, Earl Grey, Genmaicha</i>	5
CHEMEX <i>Rwanda Cyondo</i>	6	HERBALS <i>English Peppermint, Lemon Blend, Wild Rooibos</i>	6
<i>Guatemala</i>			
<i>Colombia</i>			

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of foodborne illness. Please inform your server if you or any member of your party has a food allergy or sensitivity.

SWEET SIPS

dessert wines

2015 CHÂTEAU BEL AIR 'VIEILLES VIGNES' <i>Sainte-Croix-du-Mont, France</i>	12
NV POL ROGER 'RÉSERVE' <i>Epernay, France</i>	26
NV VELENOSI VINO DI VISCIOLE <i>Marche, Italy</i>	12
BODEGAS CESAR FLORIDO MOSCATEL ESPECIAL <i>Jerez, Spain</i>	8
1999 BLANDY MALMSY COLHEITA <i>Madeira, Portugal</i>	18

finishing touches

TGYP <i>our version of an espresso martini ladies love it, guys, you know you do too!</i>	11
HOUSEMADE IRISH CREAM <i>Tullamore Dew</i>	9
PAUL BEAU HOR'S D'AGE <i>Cognac Grande Champagne</i>	27
GUILLOM-PAINTURAUD VSOP <i>Cognac Grande Champagne</i>	15
CHÂTEAU ARTON 'LA RÉSERVE' <i>Haut-Armagnac</i>	19
2005 CHÂTEAU ARTON <i>Haut-Armagnac</i>	28



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