

# Arroyo Vino

DESSERT & DIGESTIFS

### **Cheese Plate**

Chef's Selection Of Three Artisan Cheeses  
Crostoni, Arroyo Vino Honey, Fruit, Nuts

14

### **Key Lime Tart**

Candied Citron, Mango, Passion Fruit, Coconut Cream

10

### **Poached Quince & Chestnut Mille Feuille**

Spiced Nuts, Fromage Blanc, Chestnut Ice Cream

12

### **Milk Chocolate Delice**

Peanut Nougatine, Buttermilk Ice Cream, Salted Caramel

12 (*gf*)

### **White Chocolate Semi-Freddo**

Matcha Anglaise, Pistachio Crumble, Black Sesame Bark

10

### **Mignardise**

Chef's Selection of House Made Confections

*6 per person*

### **Housemade Ice Cream or Sorbet**

*3 per scoop (gf)*

### **Exploding Liquid Truffle**

*3/each (gf)*

## **Coffee**

*Prismatic Coffee Roasters, Albuquerque, NM*

*Iconik Coffee Roasters, Santa Fe, NM*

*Freshly roasted beans of the week; weighed out and ground per preparation; brewed with 200 °F water; caffeinated or decaffeinated*

Cup 5

Twelve Ounce Bag of Beans 18

## **Espresso**

Single 4

Long Black 4

Latte 5

Cappuccino 5

Twelve Ounce Bag of Beans 16

## **Tea**

*NM Tea Co., Albuquerque, NM*

*Earl Grey, Jasmine Green Pearls, Rooibos, Chamomile, Mint*

Small Pot 4

Large Pot 12

## **Steamers**

London Fog 6

Minty Milk 6

Cardamom-Honey Steamer 6

### **Dessert Wines**

Domaine de L'Alliance, Sauternes	15
Fattoria Viticcio, "Dolce Arianna," Vin Santo	15
Broadbent, 10 Year Malmsey Madeira	15
Porto Kopke, 10 Year Tawny Port	10
Taylor Fladgate, 40 Year Tawny Port	25
Toro Albalá, Don PX Gran Reserva 1983	18

### **Liqueurs & Digestifs**

Amaro Nonino Quintessentia	12
Amaro Montenegro	9
Bigallet China-China	11
Fernet-Branca	8
Nardini Acqua di Cedro	10

### **Whiskey**

Redbreast 12yr Irish Whiskey	18
Macallan 12 Year	18
Jura 10 Year	12
Caol Ila 12 Year	20
Springbank 10 Year	18

### **Brandy & Rum**

Camut Calvados 6yr	15
Pierre Ferrand Cognac	15
Barbancourt Estate Reserve 15yr Rhum	15