

# vermilion

## desserts

<b>CHEESE PLATE</b> <i>candied nuts, housemade jam, sourdough - Selection of 3 or 5</i>	21 /35
<i>Cottonseed - cow, goat, bloomy, NC            Grayson - cow, washed rind, VA            Lumberjack Bucheron - goat, bloomy, NY            Three Milk Goada - cow, sheep, goat, semi-firm, NY            Appalachian - cow, semi-firm, VA            Shakerag Blue - cow, blue, TN            Black &amp; Blue - goat, blue, VA</i>	
<b>PISTACHIO BAVARIAN</b> <i>red wine, black mission fig, meringue</i>	11
<b>AZELIA CHOCOLATE CREMEUX</b> <i>next step produce oats, white chocolate, hazelnuts</i>	11
<b>STRUDEL</b> <i>mixed pome, white port, rosemary</i>	11
<h2>digestifs</h2>	
<b>BUSNEL'S</b> / Pays D'Auge VSOP calvados / 80 proof / fra	16
<b>TENDER IS THE NIGHT</b> / black walnut vermouth / 34 proof / usa	10
<b>REMY MARTIN</b> / VSOP cognac / 80 proof / fra	15
<b>COCCHI DOPPO TEATRO</b> / Vino Amaro / ita /	9
<b>CAP CORSE ROUGE</b> / quinine-infused aromatized wine / 34 proof / fra	9
<b>SALERS GENTIANE</b> / gentian liqueur / 32 proof / fra	10
<b>BYRRH QUINQUINA</b> / quinine-infused aromatized wine / 36 proof / fra	9
<b>FERNET BRANCA</b> / fernet style amaro / 80 proof / ita	12
<b>CYNAR</b> / carciofo style amaro / 34 proof / ita	12
<b>AMARO MONTENEGRO</b> / herbaceous amaro / 46 proof / ita	10

GOVERNMENT WARNING: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

## dessert wines

<i>arzimo, la cappuccina recioto di soave, soave, veneto, italy, 2016</i>	8
<i>old westminster winery, solera, cabernet sauvignon, maryland, nv</i>	9
<i>donatella cinelli colombini, vin santo del chianti, trebbiano / malvasia, tuscan, italy, 2008</i>	17
<i>domaine rousset-peyraguey, creme de tete, rogue sauternes, france, 2013</i>	18
<i>stift klosterneuburg, eiswein, gruner veltliner, vienna, austria, 2017</i>	20
<i>királyudvar, tokaji aszú 6 puttonyos, furmint, tokaj, hungary, 2008</i>	25
<i>weingut markus molito, zeltinger sonnenuhr beerenauslese, riesling, ger, 2017</i>	52

## sherry

<i>bodegas cézar florido, cruz del mar oloroso, palomino fino, spain, nv</i>	7
<i>bodegas toro albalá, montilla-moriles don pedro ximénez sherry, spain, nv</i>	19

## port

<i>quinta da pacheca, ruby port reserve, douro, portugal, nv</i>	6
<i>butler nephew &amp; co, 40 yr tawny port, tinta amarela / tinta cão, portugal, nv</i>	28

## coffee & tea

<b>FRENCH PRESS</b> <i>parlor coffee - please allow 10 minutes to brew, serves 1-2</i>	8
<b>HOT TEA</b> <i>choose black tea, chai, white, chamomile, or osmanthus flower decaffeinated</i>	4

### Vermilion's Holiday Season!

Follow us on social media for all the news on our end of year events! Look forward to some amazing wine dinners, family styled affairs, and the perfect holiday brunch! Looking to host a holiday party? Contact us at [events@vermilionrestaurant.com](mailto:events@vermilionrestaurant.com)

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