

Fade St. SOCIAL

BY DYLAN MCGRATH



DESSERTS

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| DOUBLE CHOCOLATE MOUSSE Vanilla creme fraiche, coffee ice cream, chocolate espuma and grated hazelnuts <i>DISZNÓKÓ TOKAJI ASZU 5 PUTTONOYOS 2013</i> <i>dense, exotic, spicy bouquet, honey finish infused with dried fruit</i> | 11 12.75 |
| MONT-BLANC PAVLOVA Meringue, chestnut, orange confit, whipped Ganache, mandarin and Cointreau anglaise <i>CASTELNAU DE SUDUIRAUT SAUTERNES, France</i> <i>Lush lemon fruit, marmalade & acacia honey</i> | 11 11 |
| BLUEBERRY UNBAKED CHEESECAKE Crunchy white chocolate biscuit, blueberry ice cream, fresh blueberries <i>DISZNÓKÓ TOKAJI ASZU 5 PUTTONOYOS 2013</i> <i>dense, exotic, spicy bouquet, honey finish infused with dried fruit</i> | 10 12.75 |
| BANANA AND PECAN VANILLA SOFT SERVE ICE CREAM Candied pecans, banana sponge, caramelised banana purée and a warm cinnamon caramel <i>SEINFRIED NELSON "SWEET AGNES", RIESLING New Zealand</i> <i>lively & intense, crisp & harmonious</i> | 10 9.50 |
| RED WINE POACHED PEAR PIE flavors of mulled wine, pear jam, ginger frangipane soft crumble, almond ice cream and custard <i>"LAFAGE MUSCAT DE RIVESALTES", France</i> <i>Fresh nose, exotic fruits, floral notes</i> | 11 9.50 |
| BAKED ROSEMARY SCENTED CAMEMBERT with truffle honey, elderflower pressed pears, raisin & orange chutney, toasted sourdough (15min) <i>CASTELNAU DE SUDUIRAUT SAUTERNES, France</i> <i>Lush lemon fruit, marmalade & acacia honey</i> | 24.75 11.00 |
| CHEESE BOARD Whiskey cheddar, Durrus farmhouse cheese, Wicklow blue, ST Tola goats cheese. Served with shallot chutney & crackers <i>Quinta do Noval LVB / Quinta do Noval 10 years old Tawny</i> | 13.50 7.50 / 9.50 |

DESSERT COCKTAILS

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| RASPBERRY BON BON - raspberry bon bon infused vodka, pink gin, fresh lemon | 14.00 |
| MOULIN ROUGE - Tanqueray gin, sweet vermouth, fresh lemon juice, raspberry syrup, egg whites and burlesque bitters | 13.50 |
| ESPRESSO MARTINI - Vanilla vodka, Kahlua, vanilla syrup, coffee | 13.50 |
| FALLING FOR U - Aperol, Tanqueray gin, lemon juice, peach syrup | 14.00 |
| FADE STREET SOUR - Roe & Co, red wine syrup, fresh lemon juice, egg whites, grapefruit bitters and old fashioned bitters | 13.50 |

SWEET WINES

| | Glass | Bottle |
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| LAFAGE MUSCAT DE RIVESALTES, France <i>Fresh nose, exotic fruits, floral notes</i> | 9.50 | 59.00 |
| SEINFRIED NELSON "SWEET AGNES", RIESLING, NZ <i>Lively & intense, crisp & harmonious</i> | 9.50 | 42.00 |
| CASTELNAU DE SUDUIRAUT SAUTERNES, France <i>Lush lemon fruit, marmalade & acacia honey</i> | 11.00 | 60.00 |
| DISZNÓKÓ TOKAJI ASZU 5 PUTTONOYOS 2013 <i>dence, exotic, spicy bouquet, honey finish infused with dried fruit</i> | 12.75 | 75.00 |

PORTS & LIQUEURS

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|----------------------------|------|
| QUINTA DO NOVAL LVB | 7.50 |
| QUINTA DO NOVAL TAWMY 10YO | 9.50 |
| LIMONCELLO | 6.00 |
| KAHLUA | 6.35 |
| AMARETTO DISARONNO | 6.35 |
| BAILEYS | 6.35 |
| CRÈME DE MENTHE | 6.00 |
| CAZCABEL COFFEE TEQUILA | 8.00 |

Ask your server for a full list of cocktails and spirits