

# Fade St. SOCIAL

BY DYLAN MCGRATH



## DESSERTS

DOUBLE CHOCOLATE MOUSSE Vanilla creme fraiche, coffee ice cream, chocolate espuma and grated hazelnuts M, N <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 M, Eg, N, A <i>CASTELNAU DE SUDUIRAUT SAUTERNES, France</i> <i>Lush lemon fruit, marmalade &amp; acacia honey</i>	11 11
BLUEBERRY UNBAKED CHEESECAKE Crunchy white chocolate biscuit, blueberry ice cream, fresh blueberries G, M <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 M, N <i>SEINFRIED NELSON "SWEET AGNES", RIESLING New Zealand</i> <i>lively &amp; intense, crisp &amp; harmonious</i>	10 9.50
RED WINE POACHED PEAR PIE flavors of mulled wine, pear jam, ginger frangipane soft crumble, almond ice cream, custard G, M, Eg, N, A <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) G, M <i>CASTELNAU DE SUDUIRAUT SAUTERNES, France</i> <i>Lush lemon fruit, marmalade &amp; 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 G, M <i>Quinta do Noval LVB / Quinta do Noval 10 years old Tawny</i>	13.50 7.50 / 9.50

## DESSERT COCKTAILS

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
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 &amp; intense, crisp &amp; harmonious</i>	9.50	42.00
CASTELNAU DE SUDUIRAUT SAUTERNES, France <i>Lush lemon fruit, marmalade &amp; 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

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