

DESSERTS

WARM VALRHONA CHOCOLATE BRIOCHE PUDDING Raspberry Compote, Tahitian Vanilla Ice Cream	11
ROOT BEER FLOAT Milk Chocolate Budino, Chocolate Streusel, Vanilla Ice Cream, Boylan Root Beer	10
PUMPKIN PAVÉ Roasted Pumpkin Seeds, Spiced Crème Anglaise, Cranberry Rum Ice Cream, Hazelnut Streusel	10
BANANA CREAM PIE Vanilla Pastry Cream, Fresh Bananas, Ginger Snap Crust, Valrhona Chocolate Shavings	11
HONEY-SPICED APPLE Almond Filling, Cinnamon Parfait, Phyllo Crisp	10
SELECTION OF HOMEMADE ICE CREAM OR SORBET	9
BASKET OF FRESHLY BAKED LEMON MADELEINES	9
FRUIT PLATE Seasonal Fruit or Berries <i>(based upon market quality and availability)</i>	10

ARTISAN CHEESES

* Raw milk cheese (over 60 days aged)

CATSKILL—GOAT'S MILK, NY
Refreshing and mild, pleasing even to young kids

SEA HIVE—COW'S MILK, UT
Firm with notes of wildflower and honey

ARTISANAL CHEDDAR—COW'S MILK, VT
2 years aged, sharp, full-flavored and creamy

ARTISANAL CAMEMBERT—COW'S MILK, MI
Meltingly smooth, creamy and buttery

TARENDAISE—COW'S MILK, VT *
1 year aged, firm, nutty and buttery

CRATER LAKE BLUE—COW'S MILK, OR *
Robust and sweet with a rich, buttery finish

\$12 Plate of 3

\$16 Plate of 4

\$20 Plate of 5

\$24 Plate of 6

Served with fig-almond tart, quince paste and roasted nuts

Enjoy a tasting of Port wine flights with our Artisan cheeses or your favorite dessert:

Taylor Fladgate 10, 20, 30, 40 yr tawny port \$30