Desserts

Cookies and Milk
warm Valrhona chocolate chip cookies
served with shaken local milk $12

Butterscotch Pudding
dulce de leche, marcona almond crumble and salted caramel gelato $11

Coconut Cream Pie
coconut macaroon, chantilly cream and lime $12

Gala Apple Crumb Cake
vanilla frozen yogurt, granola, toffee sauce and cardamom chantilly $12

Chocolate Budino Tart
crème fraiche caramel with olive oil gelato and fleur de sel $14

Selection of Sorbets $8

American Artisan Cheese
served with quince paste, local honey and grilled bread
three for $12, five for $18

Van Sormon – cheddar rolled in vanilla and cinnamon
White Cheddar – 2 year aged cow’s milk cheddar
Big John’s Cajun – cheddar rubbed with garlic and cajun spices
Ghost Pepper – cheddar studded with ghost peppers
Sottocenere – semi soft truffle infused cow’s milk cheese
Thomasville Tomme – French style raw cow’s milk cheese
Casatica di Buffalo – rich and creamy buffalo milk cheese
Taleggio DOP – Italian white wine washed cow’s milk
Dessert Wines by the Glass

Chilled Dessert Wine
Bruno Paillard, *Champagne, FR* 25
Carmes du Rieussec, *Sauternes, FR* 10
Chateau Simon, *Sauternes, FR* 14
Far Niente, *Dolce, Napa Valley, 2013* 30
Inniskillin, *Cabernet Franc Ice Wine, CAN* 30
Inniskillin, *Vidal Ice Wine, CAN* 20
Marchesi Incisa “Felice”, *Moscato d’Asti, IT* 10
Ricossa, *Brachetto, Piedmont, IT* 8
Royal Tokaji, 5 *Puttonyos, Tokaji, HUN* 12
Veuve Clicquot, *Rosé Champagne, FR* 32

Port, Sherry
Bodegas Tora Albala, *PX Sherry, ESP* 13
Dow’s, 30 Year Tawny, *Port* 27
Fonseca, *Late Bottled Vintage, Port* 10
Taylor Fladgate, 20 Year Tawny, *Port* 15
Dow’s, 10 Year Tawny, *Port* 10

Brandy
Courvouisier, *Cognac, VSOP* 14
Courvouisier, *Cognac, XO* 40
Hennessey, *Cognac, VSOP* 14
Hennessey, *Cognac, XO* 40
Martell, *Cordon Bleu, Cognac, XO* 30
Remy Martin, *Cognac, VSOP* 12
Remy Martin, *Cognac, XO* 30