



DESSERT

CHOCOLATE BROOKLYN BRIDGE

milk chocolate Marquise, raspberry sorbet,
vanilla ice cream, crisp meringue,
dark chocolate glaze

APPLE ~ ALMOND PAVÉ

layers of caramelized apples,
almond frangipane and crisp pastry,
green apple sorbet, ginger sorbet, vanilla ice cream

MILK CHOCOLATE SOUFFLÉ

toasted marshmallow, hot fudge, Tahitian vanilla bean ice milk

PISTACHIO SEMIFREDDO

pistachio dacquoise, Pixie tangerine sorbet, Pixie tangerine chip

SORBET PLATE

spiced poached Bosc pear, pomegranate, wild black currant,
stout~molasses gingerbread

MADEIRA TASTING

5 year old Verdelho - 10 year old Bual - 10 year old Malmsey
each paired with petit sweets
20.00 supp.

CHEESE PLATE

Vermont Creamery 'Cremont' (pasteurized goat and cow's milk)
Jasper Hill Farm 'Alpha Tolman' (raw cow's milk)
Cabot Creamery 'Clothbound Cheddar' (pasteurized cow's milk)
Old Chatham Shepherding Company 'Ewe's Blue' (pasteurized sheep's milk)
Von Trapp Farmstead 'Oma' (raw cow's milk)
15.00 supp.

An assortment of traditional fresh ice cream and sorbet is available on request