



DESSERT

Chocolate Brooklyn Bridge

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

Apple Mille Feuille

layers of caramelized apples, crisp pastry, gingerbread cake,
crème Chantilly, green apple sorbet, vanilla ice cream

Goat Cheese Cheesecake

white chocolate ~ mango ganache,
hibiscus flower gelée, mango sorbet

Key Lime Soufflé

meringue, graham cracker ice cream

Pistachio Semifreddo

pistachio dacquoise, Pixie tangerine sorbet, Pixie tangerine chip

Sorbet Plate

pineapple, passion fruit and coconut sorbets,
toasted coconut financier, pineapple ~ mint syrup

Madeira Tasting

Verdelho - Bual - 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)
20.00 supp.

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

Excluding the Apple Mille Feuille, all desserts are prepared with gluten-free ingredients