

## Desserts

12.

CHOCOLATE HAZELNUT TART *MILK CHOCOLATE MOUSSE,  
CARAMEL, NUTELLA ICE CREAM*

FIG *HONEY PORT FIGS, MASCARPONE, OLIVE OIL ICE CREAM*

APPLE *CINNAMON-CRÈME FRAÎCHE PANNA COTTA, ALMOND CRISP,  
BROWN BUTTER SPONGE, CARDAMOM ICE CREAM*

ICE CREAMS & SORBETS *VANILLA BEAN, CHOCOLATE, COFFEE,  
MANGO, CHERRY, APRICOT*

## Cheese Plate

THREE CHEESES 21. EACH ADDITIONAL 8.

ALPHA TOLMAN *(GREENSBORO, VT)*  
*FIRM, COW MILK*

TRIPLE CREAM GOAT *(PINE PLAINS, NY)*  
*SEMI-FIRM, GOAT MILK*

OMA *(GREENSBORO, VT)*  
*WASHED RIND, SEMI-SOFT, RAW COW MILK*

GREAT HILL BLUE *(MARION, MA)*  
*FIRM, COW MILK*

CREMONT *(WEBSTERVILLE, VT)*  
*SEMI-SOFT, COW, GOAT MILK*

*SERVED WITH COUNTRY BREAD AND SEASONAL ACCOUTREMENTS*

## French Press Coffee

FAIR TRADE REGULAR	4.
1789 BLEND DECAFFEINATED	4.
ESPRESSO	4.
CAPPUCCINO	5.

## Loose Leaf Tea

CHAMOMILE	4.
CEYLON CHOICE	4.
CHINA JASMINE	4.
DARJEELING CHOICE	4.
EARL GREY	4.
MORROCAN MINT	4.
SENCHA GREEN	4.

DAVID COLLIER  
*Pastry Chef*