

Desserts

12.

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

PUMPKIN *PUMPKIN SPONGE CAKE, BROWN BUTTER ICE CREAM,
TOASTED MERINGUE*

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

ICE CREAMS & SORBETS *VANILLA BEAN, CHOCOLATE, CINNAMON,
APPLE, CRANBERRY, COCONUT*

Cheese Plate

THREE CHEESES 21. EACH ADDITIONAL 8.

FIVE SPOKE HARVEST MOON *(GOSHEN, NY)*
FIRM, RAW 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 *VERMONT CREAMERY (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