



SWEETS

Banana-Coconut Brioche Bread Pudding

passion fruit coulis, coconut sorbet, mint

\$8

Apple Tarte Tatin

vanilla bean ice cream

Key Lime Pie

graham cookie crust, fresh whipped cream

Something Chocolate

flourless valrhona bittersweet chocolate cake

\$9



Lemon Tea Cake

* gluten & dairy free

By The Way Bakery in Hastings-on-Hudson

Organic Raspberry Jam from

Honey Locust Farm in Newburgh, NY

\$6

Profiterole by the piece

vanilla bean ice cream & valrhona chocolate sauce,
branded cherries & candied almonds

\$7

Ice Cream .. Sorbet

Fruit "assiette"

a melange of seasonal fruits

\$12

THE CHEESE COURSE

*Chef's choice of artisanal cheeses
served with grape compote & breads*

Pierre Robert Triple Creme

cow's milk (France)

buttery, rich & tangy

Bayley Hazen Blue

Jasper Hill Farm, raw cow's milk (Vermont)

silky & lightly sweet

Pecorino Stagionato Latte Crudo

raw sheeps milk (Italy)

savory & pungent

2 /\$10
3 /\$14

AFTER DINNER

Sauternes Le Dauphin De Guiraud

500 ml (half bottle) \$48 glass \$12

nose of honey coated fruit

great sweetness

Muscat de Saint Jean de Minervois

half bottle \$23

100% Muscat

complex fruit aromas

long lasting finish

Chateau La Gironie Monbazillac

bottle \$54 glass \$9

rich.. with hints of exotic fruit & honey

quite elegant

Espresso Martini



\$14