



DESSERT

11.

LEMON POPPY CAKE

meyer lemon curd, olive oil emulsion,
buttermilk ice cream

TIRAMISU

espresso sorbet, mascarpone cream, chocolate
ganache

CHOCOLATE

graham cracker ice cream, chocolate short
bread, toasted meringue

ROASTED APPLE PAIN PERDU

spiced caramel, pecan praline, roasted apple
ice cream

COFFEE

Giv – Canton, CT

coffee

5.

cappuccino

7.

espresso

6.

TEAS

3.

earl grey

organic darjeeling

organic english breakfast

pomegranate oolong

organic spring jasmine

organic green tea

earl grey – caffeine free

CHEESE

4. per selection

FOURME D'AMBERT

Auvergne, France/Murray's NYC
blue, cow, creamy

FOUR FAT FOWL "ST. STEPHEN"

Hudson Valley Creamery, NY
bloomed rind, cow, creamy

MONTE ENEBRO

Rafael Baez, Castilla y Leon, Spain
goat, ashed rind

OMA

Von Trapp, Waitsfield, VT
washed rind, raw cow's milk

WEINKASE LAGREIN

Alto-Adige, Italy
wine soaked, cow

ROOMANO

The Netherlands
4 year aged, cow, gouda-style