



## DESSERT

II.

### BUTTERMILK

wild blueberry, st. george gin, wood sorrel,  
yuzu ice cream

### DARK CHOCOLATE

roasted banana, churro

### STRAWBERRY

ricotta ice cream, rooibos, nasturtium

### COCONUT

cashew, basil, condensed milk ice cream,  
cold brew coffee

### SHEEP'S MILK YOGURT

carrots, apricot, chamomile sorbet

### DESSERT TASTING

3 courses

27.

## 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

3 for \$12.

### 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

### DORSET

Consider Bardwell, West Pawet, VT

washed rind, raw cow's milk

### WEINKASE LAGREIN

Alto-Adige, Italy

wine soaked, cow

### ROOMANO

The Netherlands

4 year aged, cow, gouda-style