



DESSERT

II.

OSTKAKA CHEESECAKE

strawberry preserves, ginger bread genoise,
raspberry honey, lingonberry

DARK CHOCOLATE POT DE CREME

gianduja ganache, rye streusel, hazelnuts

COCONUT TRES LECHES

caramelia, passion fruit, freeze dried corn

FROZEN TANGERINE MOUSSE

star anise, sea buckthorn berry, ricotta ice cream

DESSERT TASTING

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

ROOMANO

The Netherlands
4 year aged, cow, gouda-style