

## DESSERTS

10.50

### **CHOCOLATE~BUTTERSCOTCH TASTING**

Warm Chocolate Soufflé, Butterscotch Custard,  
Malted Chocolate Ice Cream, Pretzel Crunch

### **GINGERBREAD CAKE**

Ginger Ice Cream, Caramel Sauce,  
Poached Pear, Spiced Candied Pecans

### **CHILLED LEMON SOUFFLÉ**

Frozen Yogurt, Blueberry Sauce, Lemon Confit,  
Crispy Meringue, Micro Basil

### **S'MORES BAR**

Espresso-Bailey's Ice Cream, Bittersweet Chocolate Mousse Cake  
Swiss Meringue, Graham Tuile, Cocoa Nibs

### **SINGLE SCOOP ICE CREAM OR SORBET 6.50**

House-made Cookies

## ARTISANAL CHEESES

### **FLEUR VERTE ~ *France, Goat***

Herbaceous, Tangy, Bright with Fruit Jam

### **STERNSCHNUPPE ~ *Germany, Cow (Raw)***

Notes of Caramel and Nutmeg with Tart Cherry Mostarda

### **PECORINO TOSCANO ~ *Italy, Sheep***

Dry, Salty, Buttery, Firm with Red Wine Reduction

### **BAYLEY HAZEN BLUE ~ *Vermont, Cow (Raw)***

Creamy, Dense, Grassy with Honey Comb

Served with House-made Whole Wheat-Nut Toast, Seasonal Fruit

*SINGLE CHEESE 9.95      THREE CHEESES 16.95*

*TWO CHEESES 13.95      ALL FOUR CHEESES 19.95*