

## DESSERTS

10.50

### **CHOCOLATE-BUTTERSCOTCH TASTING**

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

### **LEMON MERINGUE TART**

Frozen Greek Yogurt, Blueberry Sauce,  
Citrus Mint Salad, Pomegranate, Candied Almonds

### **PUMPKIN ICE CREAM SUNDAE**

Gingerbread, Poached Cranberries, Caramel Sauce, Cinnamon Whip, Pepita  
Brittle

### **BITTERSWEET CHOCOLATE MOUSSE CAKE**

Peanut Butter Ice Cream, Caramel Corn,  
Banana, Fudge Sauce

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

House-made Cookies

## ARTISANAL CHEESES

### **CAPRICO CABRA ~ *Spain, Goat***

Creamy, Rich, Slightly Sweet 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*