DESSERTS

house-made

COCONUT DACQUOISE
pineapple-rum mousse layer cake
grilled pineapple sorbet
10.

BANANA CRÈME BRÛLÉE
whipped cream, candied walnuts, chocolate decor
8.

FROZEN DARK CHOCOLATE BUDINO
hazelnut mousse, espresso-caramel sauce,
candied hazelnut, toasted meringue shards
10.

RHUBARB WHITE CHOCOLATE MOUSSE
poached rhubarb, rhubarb-honey sauce, honeycomb,
charred thyme, strawberry rhubarb sorbet
10.

STRAWBERRY ANGEL FOOD CAKE
sweet lemon ricotta, balsamic, basil ice cream
9.

ICED CREAM and SORBET SAMPLER
choose three from our daily selection
6

LOCAL CHEESE BOARD
three New York cheeses with appropriate accompaniments and baguette
14.

PASTRY CHEF
Rachel Patall-David

DIGESTIFS

COFFEE

BREWED COFFEE
Starbucks
FRESH GROUND • regular or decaffeinated
4.25

ESPRESSO
Lavazza
regular or decaffeinated
SOLO 4. / DOPPIO 7.
3.50 CAPPUCINO

DESSERT WINE BY THE GLASS

REISLING ICEWINE Standing Stone 14.
Finger Lakes • New York • 2015

REISLING ICEWINE inniskillin 30.
Niagra Estate • Canada • 2015

RESERVE PORT Ferreira 10.
“Dona Antonia” • Portugal

LATE-BOTTLED VINTAGE PORT Ferreira 11.
Portugal • 2010

10-YEAR-OLD TAWNY Dow’s 13.
40-YEAR-OLD TAWNY Dow’s 49.

Please inform your server of nut, gluten, or dairy sensitivities, as some desserts contain these items.