

Desserts by Pastry Chef Hanah Ordaz

CHOCOLATE CHEESECAKE

Glenmere Garden Mint Ganache, Maple Oat Butter, Chocolate Granola, Roasted Barley Ice Cream **15**

TROPICAL ICE CREAM SANDWICH N/GF/DF/VEGAN

Plant Based Coconut Ice Cream, Rum Banana Caramel, Roasted *Honeyglow* Pineapple,
Hudson Valley Sunflower Shortbread Cookie, Cashew White Chocolate Sauce, Pineapple Gelée **15**

RHUBARB RED VELVET

Dagele Farm Beet Red Velvet Cake, Raspberry Rhubarb Crèmeux, Rose Gel & Meringue **15**

Mrs. Astor's **ICE CREAM SUNDAE** GF

Vanilla Bean Ice Cream, Hot Fudge, *English* Toffee, Whipped Cream **16**

Trio of Fresh Fruit **SORBETS** GF/DF **13**

Artisanal New York **CHEESES** N/V

with *Dan's* Fruit Preserves, Fresh Grapes, Fruit & Nut Crackers **24**

Specialty Coffee by Noble Coffee Roasters

AFFOGATO

Espresso with Vanilla Ice Cream & Biscotti (Non-Alcoholic) **16**

Add Your Choice of Kahlua, Grand Marnier, Amaretto **22**

CAPPUCCINO

Espresso topped with Milk Foam **8**

LATTE

Espresso topped with Steamed Milk **8**

ESPRESSO

Noble Coffee Roasters Espresso **8** or Double Espresso **12**

CAFÉ MOCHA

Espresso topped with Steamed Milk & Belgian Chocolate **8**

Please Select from Skim, Whole Milk or Gluten Free Dairy Free Oat Milk



GLENMERE

Dessert Wine by the Glass ***3oz***

CALIFORNIA, USA

Dashe Cellars, Late Harvest Zinfandel 2018 15

PIEMONTE, ITALY

La Spinetta 'Bricco Quaglia' Moscato d'Asti 2021 16

Cocchi, Barolo Chinato 16

Barolo DOCG infused with Calissaja Quinine bark.

PORT, PORTUGAL

Niepoort Late Bottled Vintage (LBV) 2018 15

Taylor Fladgate 10yr Tawny 18

Fonseca 20Yr Tawny 27

MADEIRA, PORTUGAL

D'Oliveira Boal 1992 46

SAUTERNES, FRANCE

Château d'Yquem 2006 168

Château Guiraud 2003 19

SHERRY, SPAIN

Colosia, Moscatel, Jerez 14

Lustau, San Emilio PX, Solera, Jerez 15

TOKAJI, HUNGARY

Royal Tokaji '6 Puttonyos' Tokaj, Hungary 30

