

Desserts

Caramelized Apple ~ Almond Tart

*thinly sliced apples over a layer of frangipane and puff pastry,
Vanilla ice cream, green apple sorbet*

Coconut Bavarian

blackberry ~ lime sorbet, lime syrup, blackberry compote

Goat Cheese Cheesecake

passion fruit gelée, meringue, passion fruit ice cream

Chocolate Marquise Brooklyn Bridge

handmade chocolate with a terrine of toasted hazelnut and Tahitian vanilla ice cream

Madeira Tasting (20.00 supp.)

*5 year old Verdelho 10 year old Bual 10 year old Malmsey
each paired with petite sweets*

Coffee Caramel Parfait

salted caramel chantilly, espresso caramel sauce

Chocolate Sticky Toffee Cake

*pistachio ice cream sandwiched between dark chocolate cookies,
butterscotch sauce, Ronnybrook Farm whipped cream*

Sorbet Plate

*pineapple sorbet, orange sorbet, buttermilk sorbet,
pineapple ~ mint salad, grains of paradise tuile*

Cheese Plate (15.00 supp.)

*Italy La Tur (goat, sheep, and cow's milk), United States Cypress Humboldt Fog (goat's milk),
United States Pleasant Ridge Extra Aged Reserve (cow's milk),
United States Rogue River Blue (cow's milk),
France Epoisses (cow's milk)*

An assortment of traditional fresh ice cream is available on request

Gift box of handmade chocolates \$20.00