

DESSERT

FROMAGE

5 SPOKE TUMBLEWEED

Grass-fed cow's milk cheese assumes a unique position between the styles of French Cantal and Farmhouse Cheddar. Subtle fruit flavor, delicate curdy texture, with a creamy brown finish.

NETTLE MEADOW KUNIK

Tart, tangy triple-cream made of pasteurized goat's milk and enriched with fatty Jersey cow cream. The blend makes for a sumptuous, thick, buttery paste that still remains the kick of fresh chèvre.

HUDSON VALLEY CAMEMBERT

Square in shape and made with a blend of cow and sheep's milk, boasting a slippery thick texture and mild well salted flavor.

CAYUGA BLUE CHEESE

A local favorite, dry and crumbly due to the development of mixing goat cheese and blue cheese. Both elements keep each other in check. The relatively dry interior is chocolaty with a clean milky finish.

PENNSYLVANIA REGION

ADIRONDACKS REGION

HUDSON VALLEY REGION

FINGER LAKES REGION

CHOICE OF 2 - \$15; CHOICE OF 3 - \$18; CHOICE OF 4 - \$24



DESSERT

PASSION FRUIT MOUSSE 180 cal.

Made from coconut milk and banana

TRIO OF SORBET 15

Apricot, pear, raspberry, mini tuiles

MELTDOWN CHOCOLATE DOME

Chambord mousse, granola, berries, vanilla ice cream and chocolate sauce

TAHITIAN VANILLA CRÈME BRÛLÉE

Caramelized and topped with fresh berries and mint

CHEESECAKE

New York cheesecake drizzled with raspberry sauce

CHOCOLATE POT DE CRÈME

Espresso whipped cream and chocolate pearls

12 DESSERT WINE

MUSCAT BLANC

15

Beaume de Venise, 2011

SEMILLON, SAUVIGNON BLANC

25

Dolce Late Harvest, 2009

GRENACHE

19

Banyuls Chapoutier, 2009

COFFEE COCKTAILS 14

FRENCH COFFEE (COGNAC)

IRISH COFFEE (WHISKEY)

JAMAICAN COFFEE (DARK RUM)

MEXICAN COFFEE (KAHLUA)