

# 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 12

*coconut milk, banana*

#### TRIO OF SORBET 15

*apricot, pear, raspberry, mini tuiles*

#### MELTDOWN CHOCOLATE DOME 12

*chambord mousse, granola, berries, vanilla ice cream, chocolate sauce*

#### TAHITIAN VANILLA CRÈME BRÛLÉE 12

*Caramelized, fresh berries, mint*

#### CHEESECAKE 12

*new york cheesecake, raspberry sauce*

#### CHOCOLATE POT DE CRÈME 12

*espresso whipped cream, chocolate pearls*

### DESSERT WINE

#### MUSCAT BLANC 15

*Beaume de Venise, 2011*

#### SEMILLON, SAUVIGNON BLANC 25

*Dolce Late Harvest, 2009*

#### GRENACHE 19

*Banyuls Chapoutier, 2009*

### COFFEE COCKTAILS

#### FRENCH COFFEE (COGNAC) 14

#### IRISH COFFEE (WHISKEY) 14

#### JAMAICAN COFFEE (DARK RUM) 14

#### MEXICAN COFFEE (KAHLUA) 14