

DESSERT

PASSION FRUIT MOUSSE Coconut milk, banana 12

TRIO OF SORBET Apricot, pear, raspberry 15

MELTDOWN CHOCOLATE DOME Chambord mousse, granola, berries, vanilla ice cream, chocolate sauce 12

TAHITIAN VANILLA CRÈME BRÛLÉE Fresh berries 12

CHEESECAKE New York cheesecake, raspberry sauce 12

CHOCOLATE POT DE CRÈME Whipped cream 12

DESSERT

PURSUIT OF PUMPKIN HAPPINESS CHEESECAKE

Garnished with a candypumpkin seed dust

In partnership with the hit Broadway Musical 'Waitress'



FROMAGE

5 SPOKE TUMBLEWEED (PENNSYLVANIA REGION)

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 (ADIRONDACKS REGION)

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 (HUDSON VALLEY REGION)

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 (FINGER LAKES REGION)

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.

CHOICE OF 2 - 15 | CHOICE OF 3 - 18 | CHOICE OF 4 - 24

DESSERT WINE

SAUTERNES *Château Laribolle,* France 2011 - 22

SEMILLON, SAUVIGNON BLANC dolce late harvest. 2009 - 25

GRENACHE banyuls chapoutier, 2009 - 19

COFFEE COCKTAILS

FRENCH COFFEE (COGNAC) 17

IRISH COFFEE (WHISKEY)
17

JAMAICAN COFFEE (DARK RUM) 15

MEXICAN COFFEE (KAHLUA)

15

EXECUTIVE CHEF - ROBERT HOHMANN

Consuming raw or undercooked meals, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order. Please inform us if your party has a food allergy. 20% gratuity will be added for parties of 6 or more.