



GLENMERE

Housemade Desserts

Key Lime Tart

toasted meringue, candied lime, graham cracker

Coffee Crème Brûlée *GF option*

with vanilla sugar beignets & coffee praline

Chocolate & Peanut Butter Torte *GF / N*

peanut butter mousse & flourless dark chocolate cake,
with peanut brittle & chocolate-caramel swirl ice cream

Mrs. Astor's Ice Cream Sundae *GF*

with vanilla bean ice cream, chantilly cream,
english toffee & hot fudge sauce

Trio of Fresh Fruit Sorbets *GF/DF*

15

Affogato

espresso served with vanilla bean ice cream
and your choice of kahlua, amaretto, or nocino

18

Dessert Wines

MOSCATO D'ASTI

La Spinetta 'Bricco Quaglia' Piedmont, Italy 2019 14

SAUTERNES

Carmes de Rieussec, Bordeaux, France 2017 15

TOKAJI

Royal Tokaji '5 Puttonyos' Tokaj, Hungary 30

PORT

Niepoort Late Bottle Vintage 2015 15

Graham's 20-year Tawny 18

Dow's Vintage 2000 32

MADEIRA

Blandy's Malmsy 1999 28

SHERRY

Valdespino 'El Candado' Pedro Ximenez 14