

Desserts by Pastry Chef Hanah Ordaz

STICKY TOFFEE PUDDING

Burnt Cinnamon Ice Cream, *Black Dirt Distillers* Bourbon Caramel **15**

BLACK COFFEE CHOCOLATE CAKE GF/DF/VEGAN

Chocolate & *Locally Roasted Coffee* Cake, Dark Chocolate Ganache, *Plant Based* Black Sesame Ice Cream **15**

COCONUT & MILK CHOCOLATE CHEESECAKE

Toasted Almonds, Coconut 'Snow', Coconut & *Ronnybrook Creamery* Crème Fraiche Ice Cream **15**

Mrs. Astor's **ICE CREAM SUNDAE** GF

Vanilla Bean Ice Cream, Hot Fudge, *English* Toffee, Whipped Cream **16**

Trio of Fresh Fruit **SORBETS** GF/DF **13**

Artisanal New York **CHEESES** N/V

with *Dan's* Fruit Preserves, Fresh Grapes, Fruit & Nut Crackers **24**



G L E N M E R E

Specialty Coffee by Noble Coffee Roasters

AFFOGATO

Espresso with Vanilla Ice Cream & Biscotti (Non-Alcoholic) **16**

Add Your Choice of Kahlua, Grand Marnier, Amaretto **22**

CAPPUCCINO

Espresso topped with Milk Foam **8**

LATTE

Espresso topped with Steamed Milk **8**

ESPRESSO

Noble Coffee Roasters Espresso **8** or Double Espresso **12**

CAFÉ MOCHA

Espresso topped with Steamed Milk & Belgian Chocolate **8**

Please Select from Skim, Whole Milk or Gluten Free Dairy Free Oat Milk

Dessert Wine by the Glass **3oz**

NEW YORK, USA

Boundary Breaks, Riesling Ice Wine 2022 22

PIEMONTE, ITALY

La Spinetta 'Bricco Quaglia' Moscato d'Asti 2023 16

Castello di Verduno, Barolo Chinato 16

Barolo DOCG infused with Calissaja Quinine bark.

PORT, PORTUGAL

Niepoort Late Bottled Vintage (LBV) 2018 15

Quinta do Noval, Vintage 2008 40

Quinta do Vallado 30yr Tawny 39

Quinta do Vallado 40yr Tawny 60

Taylor Fladgate 10yr Tawny 18

Fonseca 20Yr Tawny 27

MADEIRA, PORTUGAL

D'Oliveiras, Malvasia 2000 38

SAUTERNES, FRANCE

Château d'Yquem 2006 168

Château Guiraud 2003 19

SHERRY, SPAIN

Lustau, San Emilio PX, Solera, Jerez 15

TOKAJI, HUNGARY

Royal Tokaji '6 Puttonyos' Tokaj, Hungary 30

