



Desserts by Chef Marcia Wallace

Ochs Orchard Cherry & Chocolate **TART**
Dark Chocolate Ganache, Red Wine Poached *Cherries*, & Candied Almonds **18**

Garden Strawberry & Rhubarb **GÂTEAUX**
Strawberry -Rhubarb Bavarian, Strawberry Chiffon Cake,
Rhubarb-Vanilla Gelée, & Fresh Strawberry Sorbet **18**

Rise & Root Farm Chamomile & *Garden* Blueberry **CHEESECAKE**
with Catskill Provisions Honeycomb, Lemon, & Ginger-Oat Streusel **18**

Dark Chocolate **SOUFFLÉ** GF
served with *Fresh Garden* Mint Ice Cream & Chocolate Anglaise **21**

Trio of Fresh Fruit **SORBETS** GF/DF **16**

Artisanal **CHEESES** N/V
with *Dan's* Fruit Preserves, Fresh Grapes, Fruit & Nut Crackers **29**

Specialty Coffee by Noble Coffee Roasters

AFFOGATO
Espresso Served with Vanilla Bean Ice Cream (Non-Alcoholic) **16**
Add Your Choice of Kahlua, Grand Marnier, Amaretto or Nocino **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***

PIEMONTE

Cocchi, Barolo Chinato 16
Barolo DOCG infused with Calissaja Quinine bark.

PORT

Niepoort LBV 2016 15
Niepoort 20Yr Tawny 27

MADEIRA

D'Oliveira Terrantez 1988 46

MOSEL

Max Reichter, Riesling, Spatlese 2020 10

CALIFORNIA

Dashe Cellars, Late Harvest Zinfandel 2016 15

SAUTERNES

Château d'Yquem, Bordeaux 2006 168
Château Suduiraut, Bordeaux 2008 27

SHERRY

Colosia, Moscatel, Jerez 14
Lustau, San Emilio PX, Solera, Jerez 15

TOKAJI

Royal Tokaji '5 Puttonyos' Tokaj, Hungary 30

