



GLENMERE





Lunch Dessert Menu



Dessert Wine by the Glass

New York, USA

Boundary Breaks, Ice Wine, Finger Lakes 2022 22

PIEMONTE, ITALY

La Spinetta 'Bricco Quaglia' Moscato d'Asti 2021 16

Castello di Verudno, Barolo Chinato 16

Barolo DOCG infused with Calissaja Quinine bark.

PORT, PORTUGAL

Niepoort Late Bottled Vintage (LBV) 2018 15

Taylor Fladgate 10yr Tawny 18

Fonseca 20Yr Tawny 27

Quinta do Vallado 30yr Tawny 39

Quinta do Vallado 40yr Tawny 60

MADEIRA, PORTUGAL

D'Oliveira, 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



Desserts

The Glenmere Coconut Cake

Layers of Vanilla Cake & Coconut Cream Cheese Frosting served with Fresh Strawberries & Coconut Sauce 13

Mrs. Astor's Ice Cream Sundae *GF*

Vanilla Bean Ice Cream, Hot Fudge

Whipped Cream, *English* Toffee 16

Black Coffee Chocolate Cake *DF/GF/VEGAN*

Chocolate & *Locally Roasted Coffee* Cake

Dark Chocolate Ganache, *Plant Based* Black Sesame Ice Cream 15

Trio of Fresh Fruit Sorbets *DF/GF/VEGAN*

Seasonal Flavors & Fresh Fruit 13

GF = Gluten Free, DF = Dairy Free, N = Contains Nuts

Specialty Coffee

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 & Chocolate 8

Please Select from Skim, Whole Milk or Oat Milk



RELAIS &
CHATEAUX