



GLENMERE



RELAIS &  
CHATEAUX



## Lunch

## Dessert Menu



### Dessert Wine by the Glass

#### **CALIFORNIA**

Dashe Cellars, Late Harvest Zinfandel 2016 15

#### **PORT**

Nieeport, LBV 2016 15

#### **PIEMONTE**

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

#### **MADEIRA**

D'Oliveira Terrantez 1988 46

#### **MOSEL**

Max Reichter, Riesling, Spatlese 2020 10

#### **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



### Desserts by Chef Marcia Wallace

#### **Glenmere Signature Coconut Cake**

Vanilla Chiffon Layer Cake  
Toasted Coconut, Cream Cheese Frosting

#### **Strawberry & Chocolate Gateaux** *GF*

Layers of Flourless Cake, Dark Chocolate Ganache &  
Strawberry Chantilly served with Strawberry Sorbet

#### **Mrs. Astor's Sundae** *GF*

Vanilla Bean Ice Cream, Warm Chocolate Sauce  
Whipped Chantilly Cream, English Toffee

#### **Trio of Ice Cream or Sorbets** *DF/GF*

16

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

### Specialty Coffee

#### **Affogato**

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



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