



Dessert

Baba St-Germain	18
Elderflower, Roasted Strawberry, Poached Rhubarb, Vanilla Cream	
Virginia Peanut Chocolate Cake	17
Candied Peanut, 63% Illanka Chocolate Mousse, Brown Sugar Ice Cream, Salted Peanut Caramel	
Apple Pie (for two)	34
Yogurt Semifreddo	16
Whipped Honey, Pickled Cherry-Raspberry Compote, Mahlab Crisp	
Sweet Corn Ice Cream	16
Pickled Tart Cherry Compote, Caramelized Sunflower Seed Crunch	
Root Beer Float Sundae	16
Birch Ice Cream, NY Boylan Root Beer, Vanilla Salted Caramel, Toffee Cake	
Selection of Ice Cream and Seasonal Sorbet	8 /16
One Scoop / Two Scoops	
Chocolate or Caramel Sauce	5
Selection of Local Artisanal Cheese	30
House Made Preserves, Country Bread	

Dessert Wines – Late Harvest and Botrytis

Bera, Moscato D’Asti, Piedmont, Italy 2019	15/80
Chateau de La Tour Blanche, Emotions, Sauternes, Bordeaux, 375ml	16/85
Donnafugata, “Ben Rye,” Passito Di Pantelleria, Italy	30/160
Inniskillin, Icewine, Niagara, Canada 2015	30/160
Dolce by Nickel & Nickel, Late Harvest, Napa Valley, CA	35/185
Giraud Solera Ratafia de Champagne, 500ml	35/185

Fortified and Oxidized

Dow’s White Port	12
La Cigarrera, Sanlucar de Barrameda, Manzanilla	12
Vinhos Barbiето, “The Historic Madeira Series,” Sercial, Portugal	15
Taylor Fladgate, 20-year Tawny	24

Dessert Cocktails

Salted Caramel Espresso Martini	
Vanilla Infused Tequila, Espresso, Caramel, Coffee Liqueur, Licor 43 à la mode (+4)	22
Mimosa Sorbet	14
Bouvet Ladubay, with your choice of sorbet	

**Consuming raw or undercooked eggs may increase your risk of food-borne illness*

A service charge of 20% is applied to parties of five or more. This service charge is fully distributed to our service staff.

Alcoholic beverages are sold after 10am on Sunday.