

Desserts by Pastry Chef Hanah Ordaz

COCOA GF

Milk Chocolate Mousse, Spiced Chocolate Ganache, Toasted Marshmallow *Southern Tier Distilling Co.* Toasted Bourbon Sauce, White Chocolate 'Snow' **17**

TOFFEE PUDDING

Date Cake, *Glenmere Mansion's* Maple Toffee Sauce, Burnt Cinnamon Ice Cream, Toffee Walnuts
Fresh Citrus Segments **17**

PEAR CROSTATA

Och's Orchard Pears Roasted with Fresh *Glenmere Garden* Rosemary, Sweetened Mascarpone
Warm Flaky Crust, Toasted Milk Ice Cream **17**

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

Dan's Fruit Preserve, Fresh Grapes, Honeycomb & Sourdough Crackers **24**



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***

PIEMONTE, ITALY

La Spinetta 'Bricco Quaglia' Moscato d'Asti 2023	16
Cappellano, Barolo Chinato	21
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
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SAUTERNES, FRANCE

Château d'Yquem 2006	168
Château Guiraud 2003	19

SHERRY, SPAIN

Lustau, San Emilio PX, Solera, Jerez	15
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TOKAJI, HUNGARY

Royal Tokaji '6 Puttonyos' Tokaj, Hungary	30
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