



GLENMERE



RELAIS &
CHATEAUX



Lunch

Dessert Menu



Dessert Wine by the Glass

PIEMONTE, ITALY

La Spinetta 'Bricco Quaglia' Moscato d'Asti 2021	16
Cappellano, Barolo Chinato	21
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
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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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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**

Chocolate Mocha Cake

Dark Chocolate Cake infused with *Locally Roasted* Coffee
Chocolate Ganache Frosting, Chocolate Caramel Sauce **13**

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

