Desserts by Pastry Chef Hanah Ordaz

SUMMER IN PARIS

Pastry filled with Glenmere Garden Lavender & Locally Grown Blueberry Sherbet,

Sweetened with Local Hudson Valley Honey, Topped with Fresh Local Fruit & Vanilla Bean Chantilly 15

HAZELNUT MOCHA MOUSSE

Locally Roasted Coffee & Milk Chocolate Mousse, Hazelnut Praline Crunch Dark Chocolate Caramel & Hazelnut Sponge Cake 15

TROPICAL ICE CREAM SANDWICH GF/DF/VEGAN

Plant Based Coconut Ice Cream, Roasted Honey Glow Pineapple

Hudson Valley Sunflower Flour Shortbread, Passion Fruit-Mango Coulis 15

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**



GLENMERE 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 **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

