Desserts

GLENMERE HARVESTED MAPLE CRÈME BRULÉE N
with Maple Candied Pecans, Maple Sugar Brioche Donuts **17**

DOUBLE DARK CHOCOLATE SOUFFLÉ (available after 5pm) GF
Valkyrie Roaster's Coffee Ice Cream, Dark Chocolate Sauce **17**

GLENMERE COCONUT CAKE
Vanilla Layer Cake with Coconut Cream Cheese Frosting **17**

CHOCOLATE CHEESECAKE GF
Fresh Berries & California Mandarins, *Local Honey* Graham Cracker Crust **17**

Mrs. Astor's **ICE CREAM SUNDAE** GF
Vanilla Bean Ice Cream, Hot Fudge, *English* Toffee, Whipped Cream **17**

Trio of Fresh Fruit **SORBETS** GF/DF/VEGAN **14**

Artisanal New York **CHEESES** N/V
Dan's Fruit Preserve, Fresh Grapes, Honeycomb & Hazelnut Crackers **24**

Specialty Coffee

AFFOGATO
Espresso with Vanilla Ice Cream & Biscotti (Non-Alcoholic) **17**
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 2024	**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**
Taylor Fladgate 10yr Tawny	**18**
Fonseca 20Yr Tawny	**27**
Quinta do Vallado 30yr Tawny	**39**

MADEIRA, PORTUGAL
D'Oliveiras, Malvasia 1990	**60**

SAUTERNES, FRANCE
Château d'Yquem 2006	**168**
Château Rieussec 2007	**24**

SHERRY, SPAIN
Lustau, San Emilio PX, Solera, Jerez	**15**

TOKAJI, HUNGARY
Royal Tokaji '6 Puttonyos' Tokaj, Hungary	**30**