

Desserts

12.

CHOCOLATE HAZELNUT TART *MILK CHOCOLATE MOUSSE,
CARAMEL, NUTELLA ICE CREAM*

BLACKBERRY CORN *CORN PANNA COTTA, BLACKBERRY TEQUILA
CRÉMEUX, CORN SORBET*

LEMON BLUEBERRY *LEMON CUSTARD, SOFT SABLE, BLUEBERRY SORBET*

ICE CREAMS & SORBETS *VANILLA BEAN, CHOCOLATE, COFFEE, KIWI,
STRAWBERRY, PINEAPPLE*

Cheese Plate

THREE CHEESES 21. EACH ADDITIONAL 8.

ALPHA TOLMAN *(GREENSBORO, VT)*
FIRM, COW MILK

TRIPLE CREAM GOAT *(PINE PLAINS, NY)*
SEMI-FIRM, GOAT MILK

OMA *(GREENSBORO, VT)*
WASHED RIND, SEMI-SOFT, RAW COW MILK

GREAT HILL BLUE *(MARION, MA)*
FIRM, COW MILK

CREMONT *(WEBSTERVILLE, VT)*
SEMI-SOFT, COW, GOAT, MILK

SERVED WITH COUNTRY BREAD AND SEASONAL ACCOUTREMENTS

French Press Coffee

FAIR TRADE REGULAR	4.
1789 BLEND DECAFFEINATED	4.
ESPRESSO	4.
CAPPUCCINO	5.

Loose Leaf Tea

CHAMOMILE	4.
CEYLON CHOICE	4.
CHINA JASMINE	4.
DARJEELING CHOICE	4.
EARL GREY	4.
MORROCAN MINT	4.
SENCHA GREEN	4.

DAVID COLLIER
Pastry Chef