

DESSERTS

10

Warm Valrhona Chocolate Brioche Pudding
Vanilla Ice Cream

Summer Berry Napoleon
Orange Blossom Cream, Basil Sorbet

Copeland Cherry “Tart”
Sicilian Pistachio Cake, Sour Cherry Coulis

“Peaches & Cream”
Toasted Almond Ice Cream, Jersey Peaches & Tonka Bean Cream

Milk Chocolate-Peanut Cake
Tanariva Milk Chocolate Chantilly, Hawaiian Sea Salt

Selection of Homemade Ice Cream or Sorbet

Basket of Freshly Baked Lemon Madeleines

ARTISAN CHEESES

* Raw milk cheese (over 60 days aged)

Humbolt Fog—goat’s milk, CA
Moist, airy and citrus flavor

Hudson Valley Camembert—sheep/cow’s milk, NY
Meltingly smooth, creamy and buttery

Oldwick Shepherd—sheep’s milk, NJ *
Earthy aroma with a nutty finish

Uplands Pleasant Ridge—cow’s milk, CA*
Named Best Cheese in the U.S. in 2006

Fiscalini Cheddar—cow’s milk, CA*
Named Best Cheddar in the World in 2006

Great Hill Blue—cow’s milk, MA*
Full-flavored, sharp and smooth

\$12 Plate of 3

\$16 Plate of 4

\$20 Plate of 5

\$24 Plate of 6

Served with fig and almond tart, quince paste and roasted nuts

\$5 Fruit Plate – Sliced Apples, Pears and Grapes

Pastry Chef Michael Zebrowski