

Desserts by Pastry Chef Hanah Ordaz

APPLEJACK

Truncali Orchard's SnapDragon Apples & Apple Dave's Distillers Apple Jack Brandy Compote
Apple Cardamom Mousse, Speculoos Cookie Crumble, Warm *Ochs Orchard* Apple Cider Sauce **15**

BLACK COFFEE CHOCOLATE CAKE GF/DF/VEGAN

Chocolate & *Locally Roasted Coffee* Cake, Dark Chocolate Ganache, *Plant Based* Black Sesame Ice Cream **15**

TRES LECHES

Vanilla Sponge Cake, Roasted *Dagele Farm* Sweet Corn Crèmeux, Plum Gastrique, Puffed Amaranth **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**

Artisanal New York **CHEESES** N/V

with *Dan's* Fruit Preserves, Fresh Grapes, Fruit & Nut Crackers **24**



GLENMERE

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***

NEW YORK, USA

Boundary Breaks, Riesling Ice Wine 2022 **22**

PIEMONTE, ITALY

La Spinetta 'Bricco Quaglia' Moscato d'Asti 2021 **16**

Cocchi, Barolo Chinato **16**

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**

MADEIRA, PORTUGAL

D'Oliveira, Boal 1992 **46**

SAUTERNES, FRANCE

Château d'Yquem 2006 **168**

Château Guiraud 2003 **19**

SHERRY, SPAIN

Colosia, Moscatel, Jerez **14**

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

TOKAJI, HUNGARY

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

