



GLENMERE



RELAIS &
CHATEAUX



Lunch Dessert Menu



Dessert Wine by the Glass

CALIFORNIA, USA
Dashe Cellars, Late Harvest Zinfandel 2018 15

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



Desserts

Caramel Apple Cake

Featuring *Locally Grown Hudson Valley* Apples
Layers of Vanilla Cake, Spiced HoneyCrisp Apple Filling
Custard Buttercream, Cookie Crumble 13

Mrs. Astor's Ice Cream Sundae *GF*

Vanilla Bean Ice Cream, Hot Fudge
Whipped Cream, *English* Toffee 16

Black Coffee Chocolate Cake *DF/GF/VEGAN*

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

Trio of Fresh Fruit Sorbets *DF/GF/VEGAN*

Seasonal Flavors & Fresh Fruit 13

GF = Gluten Free, DF = Dairy Free, N = Contains Nuts

Specialty Coffee

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 & Chocolate 8

Please Select from Skim, Whole Milk or Oat Milk



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