



DESSERTS - 10.00

Berry - Peach Crisp with Almond - Oat Topping and Fredy's Vanilla Ice Cream

Flourless **Chocolate Cake** with Chocolate Ganache, Whipped Cream and Peanut Butter Dust

Blackberry - Licorice **Sorbet** with Chocolate - Star Anise Sugar Cookies

Chocolate - Banana **Bread Pudding** with Whipped Cream, Buttermilk Caramel and Chocolate Crunch

Bowl of Local **Berries** with Whipped Cream

Toasted Lavender **Pound Cake** with Honey Poached Pears and Nutty Granola

CHEESE - 12.00

Vermont Creamery Bijou, Websterville, VT (goats' milk)
and Jasper Hill Farm's Bayley Hazen Blue, Greensboro Bend, VT (cows' milk)
with Rosemary Scented Grape Jelly and Crisp Bread

AFTER DINNER DRINKS

Fresh Brewed Coffee		3.00
Espresso		3.00
Cappuccino and Latte		3.50
Randiato	Four shots of espresso with foamed milk	4.50
Loose Teas	Earl Grey, Decaffeinated Earl Grey, Keemun English Breakfast, Chai, Wild Mint, Sencha (Japanese Green), Rooibos (Bergamot) Rote Grutze (Rose Hip and Dry Fruit), Ginger Lemon and Chamomile Flower	3.50
Irish Coffee	Fresh brewed coffee, West Cork Irish Whiskey, Whipped Cream	12.50
Shot of Love	Double shot of espresso with Coole Swan Irish Cream	10.00
Key Lime Pie	Absolut Vanilia, Coole Swan Irish Cream, lime juice, simple syrup, graham crackers	12.50
Mint Hot Chocolate	Dorda Chocolate Liqueur, muddled fresh mint, steamed milk	12.50
Frangelico Cappuccino	Cappuccino with a shot of Frangelico, brûléed foam	10.00