



DESSERTS - 10.00

Apple Crisp with Almond - Oat Topping and Fredy's Salted Caramel Ice Cream

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

Coconut - Creamsicle Sorbet with Randy's Chocolate Sugar Cookies

Smoked Vanilla - White Chocolate - Brioche Bread Pudding with Bourbon Crème Anglaise and Butter - Pecan Brittle

Buttermilk Panna Cotta with Blueberry Compote and Coconut - Cashew Crumble

Toffee Sauce Soaked Spring-Dug Parsnip Cake with Toasted Walnuts and Smoked Maple Ice Cream

CHEESE - 12.00

Vermont Creamery Bijou, Websterville, VT (goats' milk)
and Jasper Hill Farm's Bayley Hazen Blue, Greensboro Bend, VT (cows' milk)
with Raspberry Jam 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, Kilbeggan 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