

Classic Combinations 12.

CHOCOLATE CUSTARD TART
& Mint-Cacao Nib Ice Cream

VANILLA BEAN SEMIFREDDO
Blueberry Compote
& Hazelnut Crunch

SWEET CREAM PANNA COTTA
Watermelon Granité
& Cantaloupe Sorbet

Or Make Your Own...

Pastry 9.

BLACKBERRY CLAFOUTIS
SUGAR & SPICE DOUGHNUTS
SUMMER FRUIT & ALMOND COBBLER
CHOCOLATE SOUFFLÉ 12.

Fruit 5.

Roasted
PLUMS
STRAWBERRIES

Fresh

BLUEBERRIES
BLACKBERRIES
CANTALOUPE
PEACHES
FRESH FRUIT PLATE 12.

Seasonal Fruit Studies 12.

PEACH
Peach Crisp
White Peaches & Thyme
Peach-Buttermilk Sherbet

RASPBERRY
Raspberry-Pistachio Tart
Raspberry Float
Raspberry-Lavender Sorbet

Ice Cream 5.

MINT-CACAO NIB
CARAMEL
VANILLA
MILK CHOCOLATE
SWEET CORN

Sorbet 5.

BLUEBERRY
RASPBERRY-LAVENDER
CANTALOUPE
HONEYDEW
PEACH-BUTTERMILK
ICE CREAM & SORBET SAMPLER 8./15.

Cheese

PAINTED GOAT, CINDERELLA LOG
(GOAT)
Garrettsville, New York

CHÈVRE NOIR
(GOAT)
Quebec, Canada

BATTENKILL BREBIS
(SHEEP)
Shushan, New York

PENTERMAN'S AGED GOUDA
(COW)
Thorp, Wisconsin

EPOISSES DE BOURGOGNE
(COW)
Bourgogne, France

JASPER HILL, BAYLEY HAZEN BLUE
(COW)
Greensboro, Vermont

3 selections for 15.

6 selections for 26.

Dessert Wines

MOSCATO D'ASTI 8.
La Spinetta, Bricco Quaglia, 2009

CHÂTEAU LES TUILERIES 15.
Sauternes, France, 2006

KLEIN CONSTANTIA 26.
Vin de Constance, 2005

BRACHETTO D'ACQUI 9.
Marengo, Pineto, 2008

TAYLOR FLADGATE 15.
20 yr Tawny

GRAHAM'S 33.
VINTAGE PORT, 1994

Tea 5.

In Pursuit of Tea
ASSAM-(black)
EARL GREY-(black)
GENMAICHA-(green)
CHAMOMILE
LEMON VERBENA
WILD MINT

Coffee 6/20

Stumptown Coffee Roasters

COSTA RICA MONTES DE ORO,
San Marcos de Tarrazu, Costa Rica