



## **Dessert Menu**

### **Tiramisu 8.**

coffee soaked ladyfingers layered with mascarpone mousse & cocoa powder

### **Crème Brulee 8.**

### **Goey Coconut Pie 8.**

milk chocolate sauce

### **Salted Caramel Chocolate Tart 8.**

### **Warm Chocolate Oatmeal Cookies 8.**

served with a glass of milk or ice cream

### **Almond Panna Cotta 8.**

marinated strawberries, French shortbread

### **Affogato 6.50**

scoop of vanilla ice cream with a shot of espresso  
add grappa, frangelico, irish cream or amaretto for \$3.

### **Ice Cream & Sorbet 6.**

### **Cheese Plate– 3 for 12. Or 4 for 15.**

served with fig jam, mostardo, apples & walnuts

### **5 Spoke Porter**

raw cow's milk, earthy & buttery, nutty, semi-firm

### **Old Chatham Ewe's Blue**

pasteurized sheep's milk, Roquefort-like, creamy & strong, tangy

### **Beecher's Flagship Reserve**

pasteurized cow's milk, clothbound cheddar, aged 15 months,  
robust & nutty, moist yet creamy

### **Nettle Meadow Crane Mountain**

pasteurized goat's milk, feta-like, creamy with crumbly center

### **Consider Bardwell Dorset**

raw cow's milk, washed rind, soft & creamy, buttery & pungent