

Dessert Menu

Tiramisu 8.

coffee soaked ladyfingers layered with mascarpone mousse & cocoa powder

Crème Brulee 8.

Squash Panna Cotta 8.

almond granola

Flourless Chocolate Cake 8.

spiced blueberry puree

Spice Cake 9.

pumpkin ice cream

Oatmeal Chocolate Chip Cookies 8.

*served with a glass of milk or
scoop of ice cream*

Seasonal Cheesecake 8.

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 13. or 4 for 16. All Cheeses 19.

served with fig jam, mostardo, apples & walnuts

Lou Bergier Pichin

*Italy; raw cow's milk tomo; curdled with thistle flowers;
creamy & delicate; grassy with hints of mushroomy earth*

Petit Cantal

*France; raw cow's milk; semi firm & creamy;
mild, sweet & buttery*

Roundtop Sheep Tomme

*Pennsylvania; raw sheep milk;
grainy with fine crystals from age; earthy, fruity & salty*

Stracapara

Italy; pasteurized goat milk; velvety soft & rich; washed rind goat milk taleggio; herbal, tangy with a milk goat character

Bleu d'Auvergne

France; raw cow's milk; strong & pungent; creamy & buttery; soft