



Desserts



Strawberry-Rhubarb Cobbler

Rose Yogurt Mousse

Mango Panna Cotta

Ginger Syrup, Lime, Black Pepper Crisp

Chocolate Pinenut Tort

*Grappa Spiked Cherries, Crème Anglaise &
Mocha Mascarpone Frosting*

Gelato, 3 Scoops

Hazelnut, Blackberry

Dulce de Leche

All Desserts \$ 8

Dessert Wines

Sauternes, Chateau Laribotte 2005 \$9

Passito di Pantelleria, Ben Ryé \$ 11

Muscat de rontignan \$ 10

Cheeses

Kind Of Blue

*Cow's milk, mellow, hint of mushroom, a bit
like Gorgonzola Dolce, Woodcock Farm, Weston VT*

Summer Snow

*Sheep's milk, soft & creamy, like Camembert,
lemony, Woodcock Farm, Weston, VT*

Pipers Pyramid

*Goat's milk, fresh creamy texture, dusted with paprika
giving a slightly spicy bite, Greenville, IN*

Bayley Hazen Blue

*Cow's milk, a little chocolaty and a touch of
salt, Jasper Hill Farm, Greensboro, VT*

Marbarella

*Goat's milk, creamy, light, lemony,
Lazy Lady Farms, Westfield, VT*

Tarentaise

*Cow's milk, firm, hints of wet grass & sweet
hazelnuts, Spring Brook Farm, Reading VT*