

PLATED DESSERTS

APPLE FRITTERS, MAPLE CREME CARAMEL, MAPLE GRANOLA, CLOVE ICE CREAM

FLOURLESS CHOCOLATE TORTE, MALT MERINGUE, CHOCOLATE-STOUT FLOAT

STEAMED LEMON CAKE, BLOOD ORANGE SORBET, GINGER, LIME YOGURT MOUSSE

CHOCOLATE-PASSIONFRUIT GLACE, COCONUT SORBET, BANANA BREAD, CASHEW

STICKY PUDDING, TOFFEE SAUCE, PEAR, CREME FRAICHE-RICOTTA ICE CREAM

TASTING OF HOMEMEADE ICE CREAM & SORBET

*FLAVORS CHANGE DAILY

ARTISANAL CHEESE

EACH SELECTION 4

WITH SEASONAL ACCOMPANIMENTS

[C]*	FENUGREEK GOUDA	SEMI-HARD	RED WINE ONION MARMALADE
[M]	MENAGE	SEMI-SOFT	BEET & JUNIPER SAUCE
[C]*	BEER WASHED TRUCKLE	CHEDDAR	PRUNE-PROPOLIS
[C]*	SAN JOAQUIN GOLD	HARD	DATE MARSALA
[C]	SHAFT'S BLUE	BLUE VEIN	VANILLA/JALAPENO APRICOTS
[G]	MIDNIGHT MOON	SEMI-HARD	CRANBERRIES & GINGER
[G]	COCOA CRDONIA	SEMI-SOFT	CANDIED WALNUTS
[C]	SAINT ROCCO BRIE	TRIPLE CREAM	BILBERRIES
[C]	6 YEAR CHEDDAR	CHEDDAR	GRANNY SMITH APPLES
[S]	SAN ANDREAS	SEMI-FIRM	FRESH HONEYCOMB

*MADE WITH RAW MILK

TEA & COFFEE SERVICE AVAILABLE | DESSERT WINE & DIGESTIF ON REVERSE SIDE