

'Our Dessert Menu'



apple turnover <i>cinnamon-walnut streusel, apple crisp, vanilla ice cream</i>	\$14
Plucky cake <i>vanilla butter cake, orange rum syrup, diplomat cream, candied orange</i>	\$14
cranberry shortcake <i>orange biscuit, vanilla chantilly, cranberry compote, brown sugar ice cream</i>	\$15
apple fritters <i>cider caramel, apple gelee, cinnamon panna cotta, cinnamon ice cream</i>	\$15
chocolate cheesecake <i>chocolate ganache, raspberry mousse, cream cheese ice cream</i>	\$15
tasting of seasonal ice creams or sorbets <i>waffle tuile</i>	\$14
daily selection of artisanal and farmhouse cheeses <i>shallot-thyme jam, candied nuts, honeycomb, crostini</i>	\$21

Dessert Cocktails

ESPRESSO 43 – Like espresso and chocolate? How about this take on an espresso martini. It is made with a shot of espresso, Liqueur 43 Chocolate, St. George Nola liqueur and a touch of cream. Shaken and served in a martini glass with fresh cream and chocolate shavings. \$17.50

CIDER TODDY – Warm up nicely with our Apple Cider libation. Served hot in a footed mug with Sourland Mountain Cranberry Vodka and our Winter spiced simple syrup. Garnish with a house made apple chip. \$17.50

WHITE MINT CHOCOLATE DELIGHT – Need a little sweetness for dessert. Please try our delicious cocktail made with local Sourland Mountain Vodka, Mozart White Chocolate Liqueur, Mint de Pastille and Giffard White Crème de Cacao. Served up in a chilled Martini glass with a sugar rim. \$17.50

Gloria LaGrassa, Owner

1/30/24