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## Sweets

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HAND CRAFTED & INSPIRED BY THE REGION

### CHOCOLATE ALMOND CAKE

delicate sponge cake filled with apricot confiture, glazed with dark chocolate ganache & served with creme anglaise

### GOLDEN PEACH CRUMBLE\*

fresh local fruit baked with a topping of oats, brown sugar & almonds, served with a scoop of honey vanilla ice cream

### PEAR & PLUM TART

riesling poached pears & plums baked in a sweet pastry shell with a buttery almond frangipane

### CLASSIC CHEESECAKE

creamy new york style, made with housemade graham crackers, topped with creme fraiche

### ASSORTED COOKIES

apricot, ginger, & sesame shortbread, chocolate & hazelnut biscotti, molasses spice cookie

### ICE CREAM & COOKIES\*

seasonal house-made flavors served with gluten free honey oatmeal lace cookies. two scoops

COFFEE COPPERHORSE, ITHACA	4
ESPRESSO CLOCKTOWER	3
CAPPUCCINO OR LATTE	4
MOCHA HOUSE COCOA SUGAR	4.5
HOT TEA RISHI ASSORTED	3
GLASS OF ITHACA MILK	3

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## Cheese Plate

15

CULTURED & AGED

### ITHACA MILK

trouvaille alpine, raw cow, flx

### MURANDA

bel ceillo, cow, flx

### LIVELY RUN

flx gold, goat, flx

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## Dessert Wines

DESSERT & FORTIFIED WINES

STANDING STONE RIESLING	11 42
VALDESPINO PX SHERRY	9
NIEPOORT RUBY	8
NIEPOORT 10 YEAR TAWNY	11
NIEPOORT LBV 11' 1/2	20

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## After Dinner Spirits

A LITTLE NIGHTCAP

FERNET BRANCA	8
AMARO DI ANGOSTURA	9
ROSIE'S APPLE PIE	8
LUXARDO AMARETTO	9
DARROZE 8 YR ARMAGNAC	12
DARROZE 2003 ARMAGNAC	14
DUDOGNON COGNAC	10
MAISON SURRENNE	
BORDERIES COGNAC	18
POLI MOSCATO GRAPPA	13
MAROLO BOROLO GRAPPA	13

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## Kitchen Drinks

FOR THE GUYS & GALS ON THE LINE

A SODA	1
A BEER	2
A CASE	6