

FROMAGE

5 SPOKE TUMBLEWEED

Grass-fed cow's milk cheese assumes a unique position between the styles of French Cantal and Farmhouse Cheddar. Subtle fruit flavor, delicate curdy texture, with a creamy brown finish.

PENNSYLVANIA REGION

NETTLE MEADOW KUNIK

Tart, tangy triple-cream made of pasteurized goat's milk and enriched with fatty Jersey cow cream. The blend makes for a sumptuous, thick, buttery paste that still remains the kick of fresh chèvre.

ADIRONDACKS REGION

HUDSON VALLEY CAMEMBERT

Square in shape and made with a blend of cow and sheep's milk, boasting a slippery thick texture and mild well salted flavor.

HUDSON VALLEY REGION

CAYUGA BLUE CHEESE

A local favorite, dry and crumbly due to the development of mixing goat cheese and blue cheese. Both elements keep each other in check. The relatively dry interior is chocolaty with a clean milky finish.

FINGER LAKES REGION

CHOICE OF 2 - \$15; CHOICE OF 3 - \$18; CHOICE OF 4 - \$24



DESSERT

PASSION FRUIT MOUSSE 180 cal.
Made from coconut milk and banana

TRIO OF SORBET 15
Apricot, pear, raspberry, mini tuiles

MELTDOWN CHOCOLATE DOME
Chambord mousse, granola, berries, vanilla ice cream and chocolate sauce

TAHITIAN VANILLA CRÈME BRÛLÉE
Caramelized and topped with fresh berries and mint

CHEESECAKE
New York cheesecake drizzled with raspberry sauce

CHOCOLATE POT DE CRÈME
Espresso whipped cream and chocolate pearls

12 DESSERT WINE

MUSCAT BLANC 15
Beaume de Venise, 2011

SEMILLON, SAUVIGNON BLANC 25
Dolce Late Harvest, 2009

GRENACHE 19
Banyuls Chapoutier, 2009

COFFEE COCKTAILS 14

FRENCH COFFEE (COGNAC)

IRISH COFFEE (WHISKEY)

JAMAICAN COFFEE (DARK RUM)

MEXICAN COFFEE (KAHLUA)