

Charcuterie

14

*Prosciutto, Soppressata, Lomo, Coppa
Brioche and Grain Mustard*

Brie de Nangis

*Ile-de-France.
Pasteurized Cow.
Accoutrement: Stone Fruit
and Spiced Nuts*

Aged Goat Gouda

*Holland. Pasteurized Goat.
Accoutrement: Miso Garlic
Butterscotch*

Mt. Vikos Manouri

*Thessaly, Greece.
Pasteurized Sheep and Goat.
Accoutrement: Tomato Jam*

Cheese

5 each, 3 for 12

Bucheron

*Poitou-Charentes. France.
Pasteurized Goat.
Accoutrements: Cranberry
Arugula*

Gorgonzola Cremeficato

*Lombardy, Italy.
Pasteurized Cow.
Accoutrements: Fennel
Marmalade*

Hudson Red

*Twin Maple Farm, NY.
Raw Cow.
Accoutrement: Ras el
Hanout Olives*

Dunbarton Blue

*Shullsburg, Wisconsin.
Pasteurized Cow.
Accoutrement: Lingdon Berry
Mache*

Taleggio

*Lombardy, Italy.
Pasteurized Cow.
Accoutrement: Preserved
Orange and Pine Nut*

Dessert

Hazelnut Cake with Banana Mousse

Cocoa Nib Granola 9

Lemon Ricotta Crepes

Lemon Curd 9

Poached Apple with Puff Pastry and

*Maple Crème, Caramelized
White Chocolate 9*

Pineapple Upside Down Cake

Passion Fruit 9

Assorted Seasonal Gelatos and Sorbets

With a Ginger Cookie 5