

Desserts

Pumpkin Pecan Bread Pudding
with Brown Sugar Anglaise and Cinnamon Whipped Cream

Chocolate-Almond Torte
with Vanilla Ice Cream and Espresso Syrup

Apple Crumb Tarte with Ginger Ice Cream and Cider Reduction

Caramel Mousse and Pear Napoleon
with Toasted Walnuts and Cranberry Gastrique

Assorted Cookies and Confections
\$9.00

Spiced Apple-Pear Sorbet

Milk Chocolate Ice Cream with Chocolate Sauce
\$8.00

Pastry Chef: Lauren Bonfiglio

Selection of Cheeses:
Hudson Valley Camembert
Petit Basque
Tallegio
Monte Enebro
Shropshire Blue
\$20.00

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