

DESSERTS

Gingerbread Cake
Poached Seckel Pear and Cream Cheese Ice Cream

Slow-Roasted Apples
Pecan Crumble and Vanilla Ice Cream

Warm Chocolate Bread Pudding
Cacao Nib Ice Cream

Pineapple Upside Down Cake
Frozen Yogurt

Chocolate Coconut Tart
Amaretto Sherbet

Peanut Butter Semifreddo
Chocolate Macaroon


Butterscotch Sundae
Pear Sorbet and Chocolate Chip Meringues

Selection of Sorbets
Blood Orange, Mango Mint and Pear

Selection of Ice Creams
Cream Cheese, Chocolate and Butter Pecan

Gramercy Tavern's Cookie Plate

Each Dessert 12.00

 Chef's Selection of Farmstead Cheeses 14.00
Montgomery's Cheddar- raw cow, *Manor Farm, Somerset, England*
Gubbeen- washed-rind cow, *Tom & Giana Ferguson, Schull, Ireland*
Stichelton- raw cow blue, *Collingthwaite Farm, Nottinghamshire, England*

PASTRY CHEF NANCY OLSON