

DESSERTS

Blueberry Brown Butter Cake
Blueberry Sorbet and Pistachio Cardamom Anglaise

Warm Chocolate Bread Pudding
Cacao Nib Ice Cream

Apricot Upside Down Cake
Roasted Almond Ice Cream

Chocolate Coconut Tart
Amaretto Sherbet

Cherry Cheesecake
Roasted Pecan Sauce and Cherry Lemon Sorbet

Peanut Butter Semifreddo
Chocolate Macaroon


Strawberry Sundae
Fresh Mint Ice Cream and Pine Nut Meringues

Selection of Sorbets
Cherry Lemon, Blueberry and Strawberry Elderflower

Selection of Ice Creams
Fresh Mint, Roasted Almond and Milk Chocolate Coconut

Gramercy Tavern's Cookie Plate

Each Dessert 12.00


Chef's Selection of Farmstead Cheeses 14.00
Moses Sleeper- raw cow, *Jasper Hill Farm, Greensboro, Vermont*
Cabot Clothbound Cheddar- cow, *Jasper Hill Farm, Greensboro, Vermont*
Bayley Hazen- raw cow blue, *Jasper Hill Farm, Greensboro, Vermont*

PASTRY CHEF NANCY OLSON