

DESSERTS

Carrot Cake
Butter Pecan Ice Cream

Warm Chocolate Bread Pudding
Cacao Nib Ice Cream

Fudge Brownie Sundae
Salted Cashew Ice Cream

Lemon Pound Cake
Grand Marnier Mousse and Roasted Almond Ice Cream

Apricot Almond Cake
Honey Ice Cream

Peanut Butter Semifreddo
Chocolate Macaroon

Selection of Sorbets
Black Currant, Strawberry Rhubarb and Mango Lime

Selection of Ice Creams
Buttermilk, Coffee and Butter Pecan

Gramercy Tavern's Cookie Plate

Each Dessert 12.00



Chef's Selection of Farmstead Cheeses 14.00
Ricotta Lana – sheep, *Putney, Vermont*
Mountaineer – raw cow, *Galax, Virginia*
Smoked Berkshire Blue – raw cow, *Great Barrington, Massachusetts*

PASTRY CHEF NANCY OLSON