

DESSERT

\$9

STAPLES

Sovana S'mores Jar

hot fudge cake |
peanutbutter mousse |
graham cracker |
smoked marshmallows

Liquid Center Butterscotch Cake

vanilla bean ice cream

Classic Vanilla Bean Creme Brûlée {gf}

Salted Caramel Rice Pudding {gf}

rum soaked raisins |
bruleed bananas &
strawberries

TASTE OF THE SEASON

Strawberry Crostada

basil gelato

Blueberry Crisp

cinnamon streusel |
corn Ice Cream

House Made Ice Cream & Sorbet

daily selection

ARTISANAL CHEESE PLATE

Flight of Three: 13 Flight of Five: 19

La Tur-Italy - Cow's , Sheep's & Goat's Milk
hay | cream | mushroom | deliciously funky |
cheesecake like texture | mousse-like near the rind |
Spectacular w/ Champagne

Quadrello di Bufala-Italy - Buffalo's Milk
traditional Talegio style cheese | full & creamy |
plentiful salt | vigorous tang

Linden Dale Farm "Dalencay"-Ronks, PA- Goat's Milk
ash coated rind | tangy | creamy paste | lemon curd salt |
fresh citrus | mushrooms | earth

Pecorino delle balze Volterrane-Volterra, Tuscany,
Italy - Raw Sheep's Milk
hard rind from ash & local herbs | intense &
salty | firm texture | finish of vegetables and straw

Linden Dale Farm "Capella"- Ronks, PA- Goat's Milk
hard & crumbly | swiss/alpine style | natural rind |
dried fruit | sharp, spicy finish

Tomme de Linden Dale-Ronks, PA - Raw Goat's Milk
French farmstead cheese | firm but creamy paste | earthy
natural rind | nutty sharpness | cave aged

Doe Run Farm Seven Sisters-Chester County- Cow's Milk
a cross between Gouda & Alpine style | cave aged for
aged 15 months | sweet-milk flavor | nutty | butterscotch |
herbaceous notes

Gran Mugello-Tuscany, Italy- Cow's Milk
ivory colored | compact texture | cave aged earthiness |
intense buttery, nut flavor | extra virgin olive oil

Beemster X-Q-Holland - Cow's Milk
matured for 26 months | hard paste dotted with white
flecks | aromas of butterscotch | pecan | caramel |
whiskey | concentrated | malty

Bleu d'Avergne- France - Cow's Milk
strong aromas | luscious | spicy | grasses | herbs | wild
flowers | more pungent with age

Rogue River Smokey Blue- Oregon - Raw Cow's Milk
Cold smoked over hazlenut shells | 100% natural cream of
the sustainable Bonanza View Dairy | smoked meat |
sweet & salty | drizzled with truffle honey