

{ DESSERT }

Smashing Pumpkins | 12

*Spiced Cake, Hazelnut Praline Mousse, Brown Butter
Butternut Squash Puree, Camembert Cremeux*

NH Cheesecake: Sweet Corn | 14

*Sweet Corn Cheesecake, Graham Cracker Base,
Caramel Corn, Black Pepper Crème Anglaise*

J. Foster's Ice Cream & Sorbets | 9

*Vanilla, Chocolate, or Graham Central Station Ice Cream
Strawberry Mint Sorbet*

Crème Brulee | 9

Chef's Selection

Toffee Pudding | 10

*Dried Fruits, Salted Caramel Cream Ale Espuma,
Vanilla Bean Poached Apples*

Turtle Torte | 12

*Flourless Chocolate Torte, Pecan Pie Topping,
Chocolate Namelaka, Chocolate Soil*

Executive Pastry Chef - Ambren-Lynn Lewis



{ Port by the Glass }

Graham 10 Year Tawny	10
Graham 20 Year Tawny	15
Graham 30 Year Tawny	25
Quinta do Noval 10 Year Tawny	10
Quinta do Noval 20 Year Tawny	20
Quinta do Noval 30 Year Tawny	33
Taylor-Fladgate 10 Year Tawny	9
Taylor-Fladgate 20 Year Tawny	13
Taylor-Fladgate 30 Year Tawny	25
Taylor-Fladgate 40 Year Tawny	45
Heitz 'Ink Grade'	12
Broadbent 10 Year 'Malmsey' Madeira	10
d'Oliveiras 'Verdelho' 1986 Madeira	29
d'Oliveiras 'Boal' 1968 Madeira	49
d'Oliveiras 'Sercial' 1937 Madeira	65
d'Oliveiras 'Malvazia' 1907 Madeira	88
Warre's 1985 Vintage Port	18

{ Cordials & Aperitifs }

Bailey's Irish Cream	10
Sambuca Romana	12
Limoncello	10
Grappa	12

{ Dessert Cocktails }

From Litchfield with Love

Litchfield Vanilla Bourbon | Kahlua | Cream | 14

Chocolat

Pinnacle Chocolate Vodka | Godiva | Crème de Cacao | 12

The Pistachio

Waypoint Vodka | Disaronno | Bailey's | Blue Curacao | 14

Dough Boy Fresh

Dough Boy Bourbon | Godiva Dark | Frangelico | Crème de Cacao | 14

Espresso Martini

Tito's | Kahlua | Espresso | 14