

DESSERT

Mini Whoopie Pie Trio | 10

*Chocolate: Traditional Cream Filling
Pumpkin: Cream Cheese Filling
Apple Cider: Spiced Caramel Cream Filling*

Cranberry Orange Roulade | 12

*Orange Sponge Cake
Cranberry Mascarpone Mousse
Cranberry Coulis | Spice Orange Sorbet*

Pumpkin Cheesecake Blondie Skillet | 15

*Served Warm | Cinnamon Ice Cream
Butterscotch Sauce*

Apple Pie Bread Pudding | 13

*Served Warm | Pie Crust Crumble
Vanilla Creme Anglaise*

North House 'Almond Joy' | 14

*Coconut Macaroon | Dairy Free Ganache
Candied Almond Slices | Toasted Coconut
Dark Chocolate Sorbet*

House Made Ice Cream & Sorbet | 9

*Vanilla or Chocolate Ice Cream
Seasonal Sorbet
Seasonal Flavors*

*Executive Pastry Chef - Charlotte Grimm
Assistant Pastry Chef - Makenzie Gaudet*

Dessert Wines

Taylor-Fladgate 10 Year Tawny	12
Taylor-Fladgate 20 Year Tawny	18
Taylor-Fladgate 30 Year Tawny	26
Taylor-Fladgate 40 Year Tawny	40
Graham's 2017 Vintage Port	21
Fonseca 1997 Vintage Port	27
Broadbent 'Rainwater' 3 Year Madeira	14
Alvear Pedro Ximenez Solera 1927	15
Gerard Bertrand Banyuls	10
Clos Haut-Peyraguey Sauternes	15

After Dinner Drinks

Sweet & Salty | 14

*Caramel Vodka | Dorda Salted Caramel
Two Stack Irish Cream | Coarse Sea Salt*

Why Is This OK? | 14

Bubba's Brown Sugar Whiskey | Cointreau | Lime

Alma Finca 'Bout It | 14

Alma Finca Orange Liqueur | Two Stack Irish Cream

It's Called Chocolat! | 12

*Waypoint Chocolate Vodka | Liquor 43 Chocolate
Creme de Cacao*

The Pistachio | 16

*Waypoint Vanilla Vodka | Amaretto
Two Stack Irish Cream | Blue Curacao*

The PSL | 16

*Crop Pumpkin Spiced Vodka | Liquor 43 Creme Brulee
Borghetti Espresso Liqueur | Wild Moon Chai | Espresso*