



DESSERTS & SIGNATURE NIGHTCAPS

DESSERTS

MOHONK CRUNCH CAKE

with Vanilla Sponge, Toffee,
Pecans, Chocolate Ganache,
Salted Caramel, & Orange Peel

Pairs with Vin Santo Del Chianti \$16

NY STYLE CHEESECAKE

with Raspberry Foam, Brown Butter Powder,
Meringue & Passion Fruit

Pairs with Donnafugata, Passito Di Pantelleria \$20

CHOCOLATE CREMEUX

Dark Chocolate Cake, Candied Cocoa Nibs,
Sabayon, and Salted Caramel

Pairs with Dashe Late Harvest Zinfandel \$12

STRAWBERRIES & RHUBARB

with Rhubarb & White Chocolate
Cream Cheese Mousse, Strawberries,
Sicilian Pistachios, & Poached Rhubarb

Pairs with Quady Black Muscat \$12

COMPOSED CHEESE PLATE

Local Cheese, Seasonal Jam,
Local Honey Comb, & Fig Bread

Pairs with Dow's Fine Ruby Port \$12

SELECTION OF HOUSE-MADE ICE CREAM & SORBETS

GLUTEN-FREE & VEGAN DESSERTS
AVAILABLE UPON REQUEST

SIGNATURE NIGHTCAPS

\$20

CHUPACABRA

Patron XO Coffee Tequila,
Ancho Chile Liqueur, Whipped Cream

HOT ORANGE CHOCOLATE

Grand Marnier, Orange Bitters,
Whipped Cream, Orange Peel

ORACLE

Bourbon, Cognac, Grand Marnier,
Campari, Orange Twist

SWEATER WEATHER

Knob Creek, Lime Juice,
Maple Syrup, Cinnamon Stick

Single Espresso \$6 | Double Espresso \$10

Macchiato \$10 | Cappuccino \$10

Café Latte \$10 | Café Mocha \$10

GF = GLUTEN FREE | V = VEGETARIAN | V+ = VEGAN

*No additional gratuities are expected.
We cannot guarantee the absence of
cross-contamination. Please let your server
know if you have any food allergies.*

