

TRIOMPHE

ARTISAN CHEESES

LOCAL CHEESE SELECTION

3 selections \$15 5 selections \$19

DESSERTS

\$9

CRÈME BRÛLÉE TRIO
Three Mysterious Flavors

WARM FLOURLESS CHOCOLATE CAKE
Grue Cocoa Tuile, Vanilla Ice Cream

SPICED POACHED SECKLE PEAR 
Cinnamon Mousse, Red Wine Reduction

HUDSON VALLEY APPLE GALETTE
Walnut Gelato, Butterscotch Caramel

ASSORTED GELATOS AND SORBETS
Almond Cookies

FLAMBÉ BAKED ALASKA
Assorted Sorbets, Brandy Cherries
To share \$16

COFFEE AND TEAS

MIGHTY LEAF TEAS
Assorted Flavors \$5

GILLIE’S COFFEE FROM BROOKLYN
Coffee \$5 Latte \$6 Cappuccino \$6 Espresso \$4 Double Espresso \$6

DESSERT WINE

Moscato d’Asti, BRICCO DEL SOLE, 2013, Piedmont, Italy	\$12
Tokaji “5 Puttonyos”, OREMUS TOKAJI, 2005 Hungary	\$24
Late Harvest Zinfandel, DASHE, 2012, Dry Creek Valley, California	\$14
Jurançon Moelleux “Ballet d’Octobre”, DOMAINE CAUHAPE, 2011, France	\$15

FORTIFIED WINES

ALCYONE, VINEDO DE LOS VIENTOS, <i>Tannat</i> , NV Uruguay	\$13
THE RARE WINE COMPANY HISTORIC SERIES – <i>New York Malmsey Madeira</i>	\$17
CASA ST. EUFEMIA - <i>Special Reserve White</i>	\$20
CHURCHILL’S - <i>Tawny 10 year</i>	\$12
TAYLOR FLADGATE - <i>Tawny 20 year</i>	\$16
TAYLOR FLADGATE - <i>Tawny 30 year</i>	\$22
FONSECA - <i>Bin 27</i>	\$13