

TRIOMPHE

ARTISAN CHEESES

LOCAL CHEESE SELECTION
3 selections \$15 5 selections \$19

DESSERTS

\$11

MANGO DOME
Creamy Rice Pudding and Fruit Gelée

PROFITEROLES
Milk Chocolate and Rum Mousse, Fresh Coconut

HUDSON VALLEY APPLE CRUMB
Crème Anglaise, Pecan Gelato

WARM CHOCOLATE CAKE
Raspberry Heart and Sorbet

GELATOS AND SORBETS
Almond Cookies

FLAMBÉ BAKED ALASKA
Sorbets, Lemon Pound Cake, Brandy Cherries
To share \$18

Pastry Chef Ismaila Gueye Executive Chef Florian Wehrli

COFFEE AND TEAS

TEAS, MIGHTY LEAF
Assorted Flavors \$5

COFFEE, GILLES ROASTERS, BROOKLYN, NY
Coffee \$5 Latte \$6 Cappuccino \$6 Espresso \$4 Double Espresso \$6

DESSERT and FORTIFIED WINE

Moscato d’Asti, DOCG, “I VIGNAIOLI DI S.STEFANO”, Italy, 2013	\$12
Jurançon Moelleux “Ballet d’Octobre”, DOMAINE CAUHAPE, France, 2011	\$15
Tokaji “5 Puttonyos”, OREMUS TOKAJI, Hungary, 2005	\$24
Late Harvest Zinfandel, DASHE, Dry Creek Valley, California, 2012	\$14
DOW’s, <i>Vintage Porto</i> , 1997	\$45
D’OLIVEIRAS, <i>Verdelho, Vintage Madeira</i> , 1973	\$55
THE RARE WINE COMPANY HISTORIC SERIES – <i>New York Malmsey Madeira</i>	\$17
CASA ST. EUFEMIA - <i>Special Reserve White Porto</i>	\$20
TAYLOR FLADGATE - <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
ALCYONE, VINEDO DE LOS VIENTOS, <i>Tannat</i> , NV Uruguay	\$13