

TRIOMPHE

ARTISAN CHEESES

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

DESSERTS

\$12

JERSEY PEACH TARTE TATIN
Hazelnut. Vanilla Chantilly

GREEK YOGURT PANNA COTTA
Marinated Berries, Ground Cherries

FROZEN PROFITEROLE IN A BASKET
Caramel Sauce, Almonds

CREME BRULEE TRIO
Chamomile, Fennel Pollen and Hudson Valley Maple, Biscotti

CROISSANT PUDDING " BELLE HELENE
White Chocolate and Poached Pear, Warm Chocolate Sauce

GELATOS AND SORBETS
Almond Cookies

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

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