

Dessert Tapas \$3

Sometimes you need a little sweet bite.

New World Chocolate-Chevre Truffles
Luscious Lemon Curd with wild blue berry compote
Coconut Macaroons
Blue Corn-Pistachio Biscotti
A Spoon of Canela Creme Brulee

House Desserts \$7

Isle of Enchantment Maduros Foster

sweet plantains flamed with dark rum, finished with a brown sugar butter sauce,
over French Vanilla ice cream

... with a glass of Licor 43 \$13

New World Mole Truffle Pot of El Rey Chocolate

infused with ancho chile, black mission fig and cinnamon

... with a glass of Fonseca LBV Bin 24 Port \$13

New World Chocolate Raspberry Access Cake (Vegan/Spelt)

...with a glass of Ramos Pinto 20 Year Tawny Port \$18

Taste it Tiramisu

...with a glass of Sambuca Romano \$13

New World Lime Time Tart

Your Very Own Little Cheesecake with todays special sauce

Spanish Tavern Style Idiazabal Cheese and Quince Paste Plate

...with a glass of NOE Pedro Ximenez Sherry \$15

Fresh Fruit

Fresh Strawberries with whipped cream \$5

Fresh Mango with Lime \$4

Frozen Stuff

JANES Ice Cream \$4

Cinnamon, Ginger, French Vanilla, or Killer Chocolate Ice cream
Mango Sorbet

Beautiful Cheeses

Choose 1 cheese for \$5, for each additional cheese add \$2

MILD, FLORAL, Nettle Meadows Fromage Blanc (Organic Goat, Warrensburg, NY)

SMOKEY, NUTTY, Idiazabal (Grassfed Sheep, Urbia, Spain)

ETHEREAL, SILKY, Nettle Meadows Kunik (Organic Goat/Cow, Warrensburg, NY)

TANGY, LINGERING, Sardo (Grassfed Cow, Argentina)

DRAMATIC, INTENSE, Berkshire Blue (Raw Milk Cow, Lenox, Ma)

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