# DESSERT



## PLATES

Kataifi Cannoli | Sheep's Milk Ricotta, Orange, Wildflower Honeycomb, Fennel Pollen 8 Chocolate Torte | Dark Chocolate, Olive Oil Gelato, Candied Citron, Lime 9 Spiced Walnut Cake | Greek Yogurt, Basswood Honey, Phyllo Crisp, Beetroot Sorbet 8 Battenkill Valley Creamery Panna Cotta | Saffron, Pink Grapefruit, Sesame Biscotti 8 Empire Apples | Cocoa Nibs, Pistachio, Mint 6

#### HOUSE MADE GELATO

Olive Oil

Vanilla

Meyer Lemon

#### One 4 Choice of Three 9

Fair Trade Coffee For the Table (French Press) 8 (serves approximately 4 people)

### TEA

Krokus Kozanis | Greek Red Saffron Tea 5 Black | Spearmint, Lemon Peel (caffeinated) Green | Ginger Root, Licorice Root, Natural Orange Flavor, Spearmint Honey | Apple, Rosehip, Orange Leaves, Sweet Blackberry Leaves, Honey Granules Mint | Peppermint, Lemongrass, Spearmint Leaves, Licorice Root, Lemon Myrtle Cinnamon | Orange Peels, Cinnamon, Apple, Clove Rosemary | Spearmint, Orange Leaves, Aniseed, Fennel, Rosemary Leaves Sage | Lemon, Lemongrass, Thyme, Anise, Rosemary, Spearmint

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HOUSE MADE SORBET Chocolate Beetroot Yogurt & Black Pepper