

DESSERTS

Carrot Cake
Butter Pecan Ice Cream

Warm Chocolate Bread Pudding
Cacao Nib Ice Cream

Pear Sorbet Sundae
Toffee Sauce and Malted Chocolate Meringues

Pumpkin Custard Tart
Poached Butternut Squash and Lime Sherbet

Cinnamon Apple Upside Down Cake
Maple Bourbon Sauce and Crème Fraiche

Peanut Butter Semifreddo
Chocolate Macaroon

Selection of Sorbets
Black Currant, Pear and Concord Grape

Selection of Ice Creams
Cinnamon Sour Cream, Sweet Cream and Butter Pecan

Gramercy Tavern's Cookie Plate

Each Dessert 12.00

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Chef's Selection of Farmstead Cheeses 14.00
Kunik – goat and cow, *Thurman, New York*
Chevrotin – raw goat, *Lamoine, Maine*
Bayley Hazen – raw cow blue, *Greensboro, Vermont*

PASTRY CHEF NANCY OLSON