

TAVERN DESSERTS

Macadamia & Coconut Brown Butter Cake
Caramelized White Chocolate Sauce and Coffee Ice Cream

Lime Tart
Mint Syrup and Rum Ice Cream

Rhubarb Bread Pudding
Buttermilk Ice Cream

Chocolate Pudding
Salted Caramel and Brioche Croutons

Ricotta Cheesecake
Fudge Brownie and Black Currant Sorbet

Chocolate, Pecan and Coconut Cake
Butter Pecan Ice Cream

Selection of Sorbets
Black Currant, Roasted Pineapple and Mango Lime

Selection of Ice Creams
Buttermilk, Coffee and Butter Pecan

Gramercy Tavern Cookie Plate

9.00 Each



Chef's Selection of Farmstead Cheeses:
Ricotta Lana – sheep, *Putney, Vermont*
Mountaineer – raw cow, *Galax, Virginia*
Smoked Berkshire Blue – raw cow, *Great Barrington, Massachusetts*

14.00

PASTRY CHEF NANCY OLSON