

DESSERT

All desserts are made from scratch, in-house with seasonal and local ingredients!

Bourbon Peach Upside Down Cake...9.⁹⁵

Fifer Orchards peaches, vanilla pound cake, bourbon butterscotch, candied pecans

Ice Wine, Muenzenrieder, Austria '12 13.95

Summer Berry Bowl...7.⁹⁵

Fresh mixed berries tossed in lemon and blueberry granita

Ice Wine, Inniskillin Vidal 29.95

NJ Blueberry and Cornbread Pudding...8.⁹⁵

house made CVM cornbread, local blueberries,
vanilla gelato, blueberry caramel

Alba Vineyards 2011 Vintage Port 14.95

Huntley Sweet & Salty Sundae...9.⁹⁵

vanilla bean gelato, candied peanuts, house made potato chips,
Castle Valley Mills' organic popcorn, chocolate & caramel sauces

Sauternes, Sablettes, France 12.95

Chocolate Pudding Cream Pie...8.⁹⁵

rich chocolate filling, whipped cream,
toasted almonds, pretzel crust

Taylor Fladgate 20 year Tawny 15.95

Strawberries and Cream Fool...9.⁹⁵

Fifer Orchards strawberries, rhubarb jam, blood orange mascarpone cream,
baked vanilla meringue, and almond crunch

Remy Martin V.S.O.P. 18

Dessert Board...8.⁹⁵

lemon poppy seed shortbread, CVM salted chocolate chip cookie skillet, peanut butter and jelly bar,

Fifer Orchards berry buckle, lemon and blueberry granita

Moscato d'Asti, Michele Chiarlo, 'Nivole', Italy '14 9.95

Huntley Celebration Cake...15.⁹⁵

funfetti cake, vanilla gelato, chocolate crunchies, salted caramel ganache, made to share

Rosé Champagne, Fleury Père & Fils, France NV 18.95

Selection of Artisanal Cheeses (Served with walnut raisin toast)

Udderly Hot, Calkins Creamery (Honesdale, PA) made with chili peppers, served with carrot marmolade

Havilah Cherry Grove (Princeton, NJ) Alpine style cow served with strawberry rhubarb compote

Bayley Hazen Blue Jasper Hill (Greensboro, VT) with chopped hazelnuts & Bob's Buzzy Bees local honey

Sheep's Milk Feta Fulper Farm (Lambertville, NJ) served with olives and rosemary

Choose any cheese...5.⁹⁵ Sampler of Four...19.⁹⁵