

Desserts

Banana Bread Pudding

Mocha Cremeux, Black Walnut Ice Cream 14

Warm Chocolate Cake, Vanilla Ice Cream 14

Citrus Pavlova

Orange Cream, Elderflower, Blood Orange Sorbet 14

Salted Caramel Sundae, Candied Peanuts and Popcorn

Whipped Cream, Fudge Sauce 14

Artisan Cheese Plate, Seasonal Selection 20

Ice Cream & Sorbet

Passion Fruit, Mango, Raspberry, Blood Orange, Chocolate

Dessert Wines & Ports

Chardonnay Block E Blend, Macari Vineyards 2012, North Fork, LI 16

Chardonnay Blend Diosa, Wolffer Estate 2012, Hamptons, NY 17

Sauternes, Château Guiraud 2016, Bordeaux, FR 20

Dolce Late Harvest, Far Niente, 2012 40

Moscato D'Asti Oddero, 2016, Fiori, IT 12

Taylor Fladgate NV Tawny Port, Portugal 15

Burmester Jockey Club, NV Tawny Port, Portugal 18

Burmester, 20 Tawny Port, Portugal 25

LOUIS XIII Per 0.5 ounce 98

Hennessy Cognac Paradis Imperial Per 0.5 ounce 85

Organic Teas 6

Chamomile

Mint

Sencha

Breakfast

Earl Grey

Coffee

Coffee 6

Cappuccino 8

Espresso 6

Chef/Proprietor Jean-Georges Vongerichten

Pastry Chef Amanda Wallace