

Desserts

Strawberry and Rhubarb

Brown Butter Cake, Frozen Yogurt 14

Warm Chocolate Cake, Vanilla Ice Cream 14

Lemon Posset

Chamomile Biscuit, Honey Crunch, Milk Ice Cream 14

Salted Caramel Sundae, Candied Peanuts and Popcorn

Whipped Cream, Fudge Sauce 14

Coconut Tart, Kalamansi, Sake Ice Cream 14

Artisan Cheese Plate, Seasonal Selection and Accompaniments 20

Sorbet & Ice Cream

Coconut, Raspberry, Mango 3

Lavender, Chocolate 3

Dessert Wines & Ports

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

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

Sauternes, Château Guiraud 2016, Bordeaux, FR 20

Dolce Late Harvest, Far Niente, 2012 40

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

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