

DESSERT AT *The*  
**DUTCH**

**GREAT AMERICAN  
CHEESES**

THREE 15 | FIVE 18

**COUPOLE**

WEBSTERVILLE, VT  
GOAT

**MOSES SLEEPER**

JASPER HILL FARM, VT  
COW

**LANDAFF**

LANDAFF CREAMERY, NH  
COW

**TOMA**

POINT REYES, CA  
COW

**BAYLEY HAZEN**

GREENSBORO, VT  
COW

**VANILLA PANNA COTTA**

OVEN ROASTED BLUEBERRIES, BROWN SUGAR OATS.....10

**BLACK FOREST SOUFFLE**

DEVILS FOOD CAKE, CHERRY VANILLA ICE CREAM.....12

**COCONUT PASSION CAKE**

VANILLA ANGLAISE, RASPBERRY SORBET.....12

**ICE CREAM CAKE**

GUAVA SORBET, CREAM CHEESE ICE CREAM, PASTELITOS.....12

**SALTED LIME PIE**

TEQUILA LIME SAUCE, BLACKBERRY SORBET.....12

**BANANA CREAM PIE**

BRÛLÉED BANANAS, CARAMEL COCONUT ICE CREAM.....12

**BOURBON PECAN PIE**

VANILLA CHANTILLY, CINNAMON ICE CREAM.....12



**THREE SCOOPS....9**

**ICE CREAM**

DULCHE DE LECHE  
VANILLA  
CARAMEL COCONUT

**SORBET**

MANGO LIME  
RASPBERRY  
BLACKBERRY

Thank you for coming to our restaurant. Please come again.

Pastry Chefs: Jackie Marshall & Richard Vaughn

Automatic service charge of 20% is applied, 22% to parties for 6 or more • If you have any allergies please notify your server.