

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

**CUBAN FLAN**

FLORIDA CITRUS, BLOOD ORANGE SORBET.....12

**CHOCOLATE PEANUT CRUNCH**

VANILLA CHANTILLY, YUZU, RASPBERRY SORBET.....12

**DARK RUM DONUTS**

RASPBERRY JAM, CHOCOLATE SAUCE.....12

**SWEET CORN PANNA COTTA**

ROASTED BLUEBERRIES, SALTED CARAMEL FOAM.....10

**SALTED LIME PIE**

VANILLA PASSION SAUCE, COCONUT SORBET.....12

**BANANA CREAM PIE**

BRÛLÉED BANANAS, CAMELIA SORBET.....12



**THREE SCOOPS....9**

**ICE CREAM**

DULCHE DE LECHE  
PASSION FRUIT  
CHOCOLATE

**SORBET**

MANGO LIME  
RASPBERRY  
COCONUT

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

Pastry Chef: Danielle Diaz

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