

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

CHOCOLATE CAKE

TARRAGON ANGLAISE, PASSION FRUIT ICE CREAM.....12

STICKY BUN

WARM CARAMEL, VANILLA ICE CREAM.....12

BIRTHDAY ICE CREAM CAKE

CHERRY, SPRINKLE CRUMB, YELLOW CAKE ICE CREAM.....12

SALTED LIME PIE

CARAMEL SAUCE, RASBERRY 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
 PASSION FRUIT

SORBET

MANGO LIME
 COCONUT
 RASPBERRY

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.