

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, CINNAMON 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

BRULEE 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

RASBERRY

Thank you for coming to our Restaurant.

Automatic service charge of 20% is applied, 22% to parties for 6 or more. Pastry Chef: Jackie Marshall & Richard Vaughn

If you have any allergies please notify your server.