

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

CRANBERRY-ORANGE CAKE

PUMPKIN MOUSSE, BUTTER PECAN ICE CREAM.....12

SWEET POTATO DOUGHNUTS

MARSHMALLOW FLUFF, CRANBERRY.....12

BIRTHDAY ICE CREAM CAKE

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

SALTED LIME PIE

PASSION FRUIT SAUCE, RASBERRY SORBET.....12

BANANA CREAM PIE

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

CINNAMON APPLE PIE

CARAMEL, VANILLA ICE CREAM.....12



THREE SCOOPS....9

ICE CREAM

DULCHE DE LECHE

VANILLA

BUTTER PECAN

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 you server.