

GATEWAYS DESSERT MENU

AUTUMN PUMPKIN CHEESECAKE

allspice cream, candied hazelnuts, caramel

-11-

SEASONAL FRUIT CRUMBLE

seasonal fruit & oat crumb, Highlawn vanilla ice cream

-13-

ROASTED CHESTNUT TRIFLE

chestnut crème, pâte sablée, candied walnuts, maple mascarpone

-11-

S'MORES

Triple chocolate brownie, graham cracker crumb, brulied meringue

-11-

ASSORTMENT OF NEW ENGLAND CHEESES

selection of local cheeses with honey, nuts, fruit, chutneys + toasted
baguette

-19-

BEVERAGES

BARRINGTON COFFEE

Vienna regular or Berkshire decaf

-4-

HARNEY + SONS TEAS

earl grey, chamomile, raspberry, dragon pearl jasmine

-4-

AMARO

Forthave

-10-

Amaro Nonino

-11-

Fernet Branca

-11-

PORT

Graham's 10yr Tawny

-10-

Graham's 2014 Ruby

-7-

COGNAC + BRANDY

Pierre Ferrand

Cognac

-10-

Remy Martin VSOP

-12-

Daron Calvados

-10-

SHERRY

Pedro Ximenez, El Maestro Sierra Oloroso

-13-

GRAPPA

Marolo Barolo

-8-

Marolo Camomile

-8-

Marolo Brunello

di Montalcino

-14-

PLEASE ASK YOUR SERVER FOR OUR WHISKEY RESERVE LIST

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please inform your server of any dietary restrictions.