

GATEWAYS DESSERT MENU

SEASONAL FRUIT CRUMBLE

seasonal fruit + oat crumb, vanilla icecream

-13-

BUTTERSCOTCH TRIFLE

chocolate mascarpone, butterscotch mousse,

biscotti cookie crumb, walnut brittle

-11-

WHITE CHOCOLATE MOCHA CHEESECAKE

candied hazelnuts, allspice cream

-11-

CAST IRON BAKED SMORE'S BROWNIE

graham cracker cookie, bruleed meringue

-13-

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, mint

-4-

AMARO

Forthave

-10-

Amaro Nonino

-11-

Fernet Branca

-11-

PORT

Graham's 10yr Tawny

-10-

Graham's 2014 Ruby

-7-

CALVADOS

Monet Cognac

VSOP

-15-

Daron Calvados

-10-

Jean Fillioux Cognac

Grande Champ XO

-10-

SHERRY

Chateau

La Caussade

-13-

Pedro Ximenez,

El Maestro Sierra Oloroso

-13-

Manzanilla

La Ciqarrera

-10-

GRAPPA

Marolo Camomile

-8-

Ornellaia

-15-

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.