

GATEWAYS DESSERT MENU

LEMON PANNA COTTA

candied fennel + lemon, thai basil

-11-

VANILLA MILLEFEUILLE

puff pastry, madagascar vanilla pastry cream

-11-

SEASONAL FRUIT CRUMBLE

seasonal fruit + oat crumb, vanilla ice cream

-13-

CHOCOLATE MASCARPONE TRIFLE

butterscotch, biscotti cookie crumb, walnut brittle

-11-

TRIO OF HIGH LAWN FARM ICE CREAM

-9-

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

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.