

## Dessert Menu

<b>Vanilla Bean Crème Brûlée</b>	\$8
<i>Chai Spiced Cookies &amp; Cranberry Orange Compote</i>	
<b>Dark Chocolate Glazed Bombe</b>	\$8
<i>Butterscotch Sauce &amp; Candied Almonds</i>	
<b>Chocolate Bag</b>	\$10
<i>White &amp; Dark Chocolate Mousses, Assortment of Berries &amp; Chambord Sponge Cake</i>	
<b>Chocolate Dipped Hazelnut Meringue</b>	\$8
<i>Marsala Mascarpone Cream &amp; Rum Anglaise</i>	
<b>Pumpkin Trio</b>	\$9
<i>Pumpkin Pound Cake, Mascarpone Pumpkin Cheesecake Pumpkin Ice Cream on a Poppy Seed Tuille</i>	
<b>Trio of Sorbets</b>	\$8
<i>Pomegranate, Apple Cider &amp; Pear-Clove in a Florentine Basket with Pomegranate Seeds &amp; Cider Reduction</i>	
<b>The Coffee Collection</b>	\$7
<i>Pecan Praline Blondie's, Apple Date Bars, Chocolate Dipped Biscotti &amp; Chocolate peanut Butter Fudge</i>	

*\*The above dessert selections may be used in conjunction with the Custom Lunch Menu.*

*\*All Prices are subject to 17% Service, 3% Function Fee and 8% N.H. State Tax.*