

Apropos Dessert Menu

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| Vanilla Panna Cotta (GF) <i>Marinated Berries, Basil, Olio Verde</i> | 6 |
| Olive Oil Cake (VG) <i>Brown Butter, Apple, Salted Caramel Gelato</i> | 6 |
| Gelato (VG, GF) <i>Chef's Seasonal Selection</i> | 6 |
| Affogato & House Biscotti <i>Dried Fruit, Almonds, Anisette</i> | 6 |

Coffee and Tea

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| Coffee | 4 |
| Cappuccino | 6 |
| Latte | 6 |
| Espresso | 5 |
| Harbey & Sons Tea | 4 |

(VG) VEGETARIAN • (V) VEGAN • (GF) GLUTEN FREE

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

IF YOU HAVE A FOOD ALLERGY OR A SPECIAL DIETARY REQUIREMENT, PLEASE INFORM YOUR SERVER.

Dessert Cocktails

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| Peekskill Penicillin | 14 |
| <i>Hudson Valley Bourbon, Barrow's Intense Ginger, Lemon</i> | |
| Scotch Violets | 13 |
| <i>Monkey Shoulder, Crème di Violette, Local Honey</i> | |
| Apples on a Plane | 12 |
| <i>Hudson Valley Applejack, Contratto Bitter, Luxardo Abano, Lemon</i> | |

Sweet and Fortified Wines

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| 2018 | Moscato d'Asti, GD Vajra Piedmont, IT | 9 |
| NV | Late Harvest Gewurztraminer, Duck Walk Aphrodite Long Island, NY | 14 |
| 2016 | Late Harvest Riesling, Millbrook Hudson Valley, NY | 21 |
| NV | Late Bottle Vintage Port, Niepoort Douro, PT | 10 |
| NV | 10 Year Tawny Port, Infantado Douro, PT | 13 |
| NV | 20 Year Tawny Port, Dow's Douro, PT | 21 |