

Desserts

Chocolate Beignets

Mountain Sweet Berry Farm's Strawberry Crêpe Soufflé
green market blueberry sauce

Chocolate & Cherries
frozen chocolate mousse, toasted almonds, bing cherry sauce

Southern Banana Pudding
banana caramel

Peach Cobbler
ginger, lavender, oatmeal crumble, buttermilk ice cream

8 dollars each

Artisanal Cheeses

Westfield Capri, Massachusetts
pasteurized goat, fresh chevre, crumbly, lemony

Cato Corner Farm 'Bridgid's Abbey,' Colchester, Connecticut
raw cow's milk, smooth and creamy, medium-mild with rich finish

Jura Erguel, Switzerland
cow's milk, firm, hints of pineapple

Consider Bardwell Farm, Chester, Vermont
raw cow's milk, soft and buttery, natural bloomed rind

Twin Maple Farm, Hudson Red, Ghent, New York
raw cow's milk, washed rind, semi soft, earthy, barnyardy, buttery, silky

Crave Brothers Les Freres, Waterloo, Wisconsin
pasteurized cow's milk, washed rind bacony, munster like

Berkshire Blue, Massachusetts
raw cow's milk, blue, smooth, subtle flavors

3 selections for 10 dollars

5 selections for 15 dollars

7 selections for 20 dollars