

DESSERTS

VANILLA BEAN CRÈME BRULEE

Bourbon Vanilla Beans | Sugared Raspberries

\$9

DESSERT NACHOS

Foundry-Made Cinnamon Sugar Chips
Berry Compote Fresh Whipped Cream
Homemade Dulce de Leche

\$9

CAKE OF THE DAY

\$8

SUMMER BERRY CREAM PUFF

Marinated Summer Berries | Pastry Cream
Whipped Cream

\$7

CHOCOLATE PUDDING CAKE

Flourless Chocolate Cake
Caramel Sauce | Pecans

\$8

ICE CREAM OF THE DAY

Made in Foundry Daily

\$6

TRIO OF SORBETS

\$6

DEAN'S COFFEE ICE CREAM

\$6

see science center DESSERT

Petit fours that change with the season

\$20

Purchase benefits SEE Science Center in Manchester, NH
(Foundry Restaurant will donate \$10 to SEE,
with a matching donation of \$10 from Dean Kamen)

AFTER DINNER DRINKS

COGNAC | Caymus VS

COGNAC | D'usse VSO

COGNAC | Hennessy XO

PORT | LaBelle | Anthology

PORT | Graham's | Six Grapes

PORT | Graham's | 10yr Tawny

BOURBON AGED OLD ALE | North Coast Brewing Co.
Old Stock Ale 2015

Pastry Chef Lynn Dion

