

restaurant
EVE

Desserts \$14

Amano Chocolate - Pistachio "Birthday Cake"

Mascarpone Panna Cotta with Preserved Blackberries, Pears and Popped Amaranth

Warm Peaches with Hickory Nuts, Ricotta and Catocin Creek Peach Brandy Ice Cream

Blueberry Pavlova with Fromage Blanc, Meyer Lemon and Toasted Buckwheat

Tahitian Vanilla Ice Cream with Last Summer's Raspberries, Chocolate Cream and Cocoa

Nibs

Selection of Ice Creams and Sorbets

Artisanal Cheese

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| Tomme | Oglesfield (C) P Eleven Brothers (G) P Goatlet (G) (C) R | Neal's Yard Dairy, Somerset, England Boston Post Dairy, Enosburg Falls, Vermont Consider Bardwell Farm, Pawlet, Vermont |
| Hard | Brabander (G) P Schlossberger (C) R Keen's Cheddar (C) R | Fromagerie L'amuse, Brabant, Holland Jumi, Münstergasse Berne, Switzerland Moorhayes Farm, Wincanton, England |
| Soft | Simply Sheep (S) R Three Sisters (C) (G) (S) R | Nettle Meadow, Warrensburg, New York Nettle Meadow, Warrensburg, New York |
| Blue | Cashel Blue (C) P Gorgonzola (C) P Stilton (C) P | Grubb Family, County Tipperary, Ireland Formaggi Ciresa, Lombardy, Italy Colton Bassett Dairy, Nottingham, England |
| Funky | Sanglée (C) R Hanfmutschli (C) R Gubbeen (C) P Oma (C) R | Jumi, Münstergasse Bern, Switzerland Jumi, Münstergasse Bern, Switzerland Gubbeen Cheese Dairy, Cork, Ireland Jasper Cellars, Greensboro, Vermont Jasper Cellars, Greensboro, Vermont |

Select 3 \$18
 Select 7 \$27

"Le Sauvage Mange de la Nécessité, L'Homme Civilisé du Desir"

Select 5 \$23



The Crafters

Chef - Proprietor ~ Cathal Armstrong • Managing Partner ~ Todd Thrasher

Chef de Cuisine ~ Paolo Dungca • Pastry Chef ~ Joshua Jarvis

General Manager - Wine Director ~ Nikki Gulick

Service Director -Sommelier ~ Kristen Dennis