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# TOWN MEETING

AT INN AT HASTINGS PARK

## DESSERT MENU



### **Rhubarb Strawberry Shortcake (v) ... 14**

Biscuit, Rhubarb Compote

*A classic combination dating back to New England cookbooks in the 18th century, the tart rhubarb flavor harmonizes with the strawberry's juicy sweetness, making for a sweet summery treat.*



### **Earl Grey Panna Cotta (v) (gf) ... 12**

Buckwheat Cookie, Candied Lemon

### **Bête Noire (v) (gf) ... 14**

Orange Blossom Crème Fraîche,  
Fennel Powder, Tuile

### **Cheese Board (v) ... 18**

Three Local Cheeses,  
Roasted Grapes, Honey, House-made Jam, Crackers

### **Affogato (v) ... 10**

Choice of Ice Cream  
Chocolate Biscotti, Espresso

### **Rancatore's Ice Cream (v) (gf)**

### **Sorbet (v) (df) (gf) ... 5 per scoop**

Ice Cream Flavors:  
Vanilla, Chocolate, Cherry Chocolate Chip, Brown Sugar Cinnamon

Sorbet Flavors:  
Mango

Allergy Legend: (v) vegetarian, gluten-free (gf), dairy-free (df)

We appreciate the hard work and dedication that our local farmers put into their product and we are proud to support them.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



RELAIS &  
CHATEAUX

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## Dessert Wine

Eden, The Falstaff, Six Year Cider, Cornwall, VT	12
Chateau Suduiraut, Lions de Suduiraut, Sauternes, France	13
2011 Pominio Vinsanto, Castello, Italy	14
Royal Tokaji, Red Label, 5 Puttonyos, Hungary	18
González Byass, Jerez Xeres Sherry, Spain	13
Rainwater, Justino's Madeira, Portugal	14

## Cognac

Rémy Martin XO	42
Hennessy, VS	15
Hennessy, Black	21
Pierre Ferrand 1er Cru	17

## Port

Ramos Pinto 10 Yr. Tawny	12
Ramos Pinto 20 Yr. Tawny	18
2016 Taylor Fladgate, Late Bottled Vintage Port	14

## Digestif

Amarula, Cream Liqueur	12
Bailey's, Cream Liqueur	13
Boston Harbor Coffee Liqueur	13
Bully Boy Distillers, Amaro	13
Drambuie, Whiskey Liqueur	12
Dubonnet Rouge, Aperitif	12
Fernet Branco, Amaro	13
Lillet Blanc, Aperitif	17
Limoncello Pallini	13
Montenegro, Amaro	12

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