



THE DORSET INN
ON THE GREEN
[ESTD 1796]

HOUSE MADE DESSERTS

Key Lime Pie 7
Coconut Whipped Cream

Old Fashioned Apple Crumble 7
Wilcox Vanilla Ice Cream

Vermont Maple Crème Brûlée 7
Caramelized Maple Sugar Crust

Old Fashioned Bread Pudding 7
Warm Bourbon Sauce & Whipped Cream

German Chocolate Cake 7
A Traditional Favorite

The Dorset Inn Sundae 7
Brownie Blondie, Vanilla & Chocolate Ice Cream, Hot Fudge,
Whipped Cream & Walnut Crunch

Ice Cream 5

Ben & Jerry's ~ Mint Chocolate Chip or Chocolate

Wilcox Dairy ~ Vanilla, Maple Walnut or Coffee

Make it a Sundae with Hot Fudge Sauce

Sorbet 5
Thom's Homemade Sorbets



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VERMONT ARTISANAL CHEESES

Clothbound Cheddar Wheel
Cabot Creamery, Jasper Hill Farm
A favorite of the chef ~ English-style balanced cheddar made from pasteurized milk yet has flavor notes typically attributed to unpasteurized milk

Manchester
Consider Bardwell Farm, West Pawlet
An aged, raw goat's milk peasant tomme ~ this rustic cheese has a nutty and earthy bite

Green Mountain Farmhouse Blue
Boucher Family Farm, Highgate
Strong, bold & tasty made of raw Holstein milk

Couple
Vermont Butter & Cheese Co., Websterville
French style ~ very smooth and creamy goat cheese with a sweet and mild rind

Select Three Cheeses 9 *Select Four Cheeses* 12

DESSERT WINE

Eden Vermont Ice Cider \$11 glass/\$44 bottle (375ml)
West Charleston, VT

Orange Muscat, Renwood \$8/glass/\$30 bottle (375ml)
Amador County, CA