

COVE HOLLOW

Tavern ~ EAST HAMPTON, NY

HOMEMADE DESSERT

ONE LARGE PROFITEROLE	13
<i>hot fudge, double chocolate gelato, almond brittle</i>	
BRIE CHEESECAKE	12
<i>blackberry & lemon compote</i>	
APPLE TARTE TATIN	14
<i>caramel sauce, tahitian vanilla gelato</i>	
TWO SCOOPS – GELATO AND/OR SORBET	10
<i>tahitian vanilla or double chocolate gelato. blood orange sorbet</i>	

DIGESTIVI

AMARO AVERNA	13	MACALLAN 12	20
<i>orange, cola, juniper</i>		<i>Scotch, Highland</i>	
AMARO MONTENEGRO	13	OBAN 14	24
<i>vanilla, nutmeg, licorice</i>		<i>Scotch, Highland</i>	
AMARO NONINO	16	LAPHROAIG 10	17
<i>honey, allspice, cocoa</i>		<i>Scotch, Islay</i>	
AMARO CYNAR	11	BALVENIE 15 YR	26
<i>cinnamon, caramel, herb</i>		<i>Scotch, Speyside</i>	
FONSECA RUBY PORT	12	YAMAZAKI 12	30
<i>Villa N. de Gaia, Portugal</i>		<i>Japanese, Single Malt</i>	
CHAT. GUIRAUD 1^{er} CRU	20	WHISTLE PIG 10 YR	22
<i>Sauternes, France</i>		<i>Rye, Vermont</i>	
MENORVAL CALVADOS	13	WHISTLE PIG 15 YR	50
<i>Calvados, France</i>		<i>Rye, Vermont</i>	