

HOTEL TIVOLI  
53 BROADWAY  
TIVOLI, N.Y

**DESSERTS**

BERRY TART, RYE CRUST, WHIPPED  
YOGURT  
7

DARK CHOCOLATE MOUSSE, BUTTER CRUNCH,  
LEMON CURD  
9

GRILLED OLIVE OIL HAZELNUT CAKE, RHUBARB JAM,  
SOUR CHERRY SORBET  
9

DUSTY MILLER SUNDAE, VANILLA ICE  
CREAM, CARAMEL, CHOCOLATE, PECANS,  
MALT  
6

TWO FOREIGN PECORINO, LOCAL HONEY  
9

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**HOT BEVERAGES**

IRVING FARM DRIP BREWED COFFEE  
3

HARNEY AND SONS TEAS (ORGANIC ASSAM, EARL  
GREY SUPREME, JAPANESE SENCHA, FRESH MINT,  
LEMON VERBENA, CHAMOMILE)  
4

POT OF HOT VALRHONA DARK CHOCOLATE  
6

CATCH A FIRE- ESPRESSO, CRÈME DE CACAO, TIA  
MARIA, MYERS RUM, FRESH CREAM  
10

CHEF DE CUISINE PATRICK CLARK

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