

THE  
marsh  
Tavern

[ Executive Chef Daniel Black ]

## Tavern Desserts

All desserts are made in house

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### CHERRY BERRY CRISP

Housemade Bourbon Vanilla Ice Cream

### CIDER DONUT SUNDAE

Butter Pecan Ice Cream, Toffee, Salted Caramel

### MAPLE BREAD PUDDING

Vanilla Bean Anglaise, Chantilly

### STRAWBERRY MASCARPONE TART

Tangerine Reduction, Chantilly

### CHOCOLATE CHEESECAKE

Morello Cherry Sauce

### "PB & J"

Peanut Butter Mousse, Raspberry Coulis,  
Milk Chocolate Ganache, Honey Roasted Peanuts

## Ice Creams & Sorbets

### EQUINOX HOUSE MADE ICE CREAMS & SORBETS

Frequently Changing Flavors

1 Scoop \$5 | Additional Scoops \$3

## Beverages

Green Mountain Regular & Decaffeinated Coffee 3  
Selection of Black and Herbal Teas 3  
Espresso or Cappuccino 7