

## Fromage

one/8 two/14 three/18

### CANTAL, FR

cow's milk; semi-hard; firm; buttery, nutty

### SAINT AGUR BLUE, FR

cow's milk; soft; creamy; salty, sharp

### TRUFFLE TREMOR, CA

goat's milk; semi-soft; creamy; earthy, tangy

## LES DESSERTS

each 8

### CRÈME BRÛLÉE

vanilla bean custard

*Graham's 10 yr, Tawny 11*

### LES PROFITEROLES

cream puffs, artisan vanilla ice cream,  
dark chocolate sauce

*Sauternes, Château Les Justice 12*

### LA POIRE POCHÉE

red wine poached pear, gingerbread croutons

*Graham's, Oporto 9*

### LA TARTE AUX FRAISES

strawberry tart, vanilla chiboust custard

*Jurançon, Domaine Cauhapé 9*

### FONDANT AU CHOCOLAT

warm chocolate cake, Gianduja sauce,  
artisan vanilla ice cream

*Meyer Family, Zinfandel Port 14*

### JEAN-PAUL PROFITEROLES

cream puffs, raspberry sorbet, chocolate sauce

*Château des Arroucats 9*

## PETIT DESSERTS

CRÈME BRÛLÉE

PROFITEROLE

PETIT ICE CREAM OR SORBET

each 3.50

## Dessert Wine Flight

10

three 1 ounce pours

*Château Les Justice Sauternes*

*Domaine Cauhapé Jurançon*

*Château des Arroucats Sainte-Croix-Du-Mont*