

Fromage

one/8 two/14 three/18

BETHMALE, FR

cow's milk; mild, buttery, and nutty

LAURA CHENEL GOAT BRIE, CA

grassy and nutty; hint of lemon; clean finish

BLEU D'AUVERGNE, FR

raw cow's milk; creamy, buttery blue cheese

served with tarragon compressed pears,
caramelized walnuts,
berry compote, and grilled baguette

DESSERTS

CRÈME BRÛLÉE 8

rich vanilla bean custard, caramelized sugar
Banyuls, La Tour Vieille 'Vendanges' 10

LES PROFITEROLES 8

three choux pastry filled with vanilla ice cream,
warm chocolate sauce
Chocolate Amore, Trentadue 9

LEMON CHEESECAKE 8

berry compote

Muscat, de Beaumes de Venise, Domaine de Durban, '13 9

LA FONDUE AU CHOCOLAT 18

Cordillera chocolate fondue, fruits, housemade confections
"Six Grapes," Graham's Reserve 10

CANNELÉS DE BORDEAUX 8

rum flavored small French pastry, crème Anglaise
Sauternes, Château Grillon, '13 10

FONDANT AU CHOCOLAT 8

dark chocolate molten cake, passion fruit crème Chantilly,
raspberry purée, fresh raspberries
"Six Grapes," Graham's Reserve 10

CAFÉ LIÉGEOIS 8

vanilla bean ice cream, espresso (decaf if you prefer),
toasted almonds, crème Chantilly,
warm chocolate sauce
Chocolate Amore, Trentadue 9

SEASONAL FRUIT SORBETS 8

palmiers cookies