

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

LE RIZ AU LAIT

almond milk rice pudding, Brooks cherry sauce

Jurançon, Domaine Cauhapé 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