

## Fromage

one/8 two/14 three/18

### FOURME D'AMBERT, FR

cow's milk; semi soft; savory, smooth blue cheese

### CYPRESS GROVE BERMUDA TRIANGLE, CA

goat's milk; semi soft; earthy, tangy

### P'TIT BASQUE, FR

sheep's milk; semi hard; mild, buttery, and nutty

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, vanilla ice cream, chocolate sauce  
*Chocolate Amore, Trentadue 9*

### PÊCHE MELBA 8

roasted peach, raspberry sauce,  
artisan vanilla ice cream, Chantilly, roasted almonds  
*Muscat, de Beaumes de Venise, Domaine de Durban, '13 9*

### NECTARINE GÂTEAU A LA FRANGIPANE 8

almond meal cake, sliced nectarines,  
vanilla crème Anglaise  
*"Six Grapes," Graham's Reserve 10*

### CANNELÉS DE BORDEAUX 8

rum flavored French pastries, 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