

Fromage

one/8 two/14 three/18 four 20

BLEU D'Auvergne

cow's milk; semi-soft; tangy and clean with a wisp of nuttiness; Auvergne, France

PAVÉ DE JADIS

goat's milk; soft; clean, mild flavor with hints of lemon and minerals; Loire, France

OSSAU-IRATY

sheep's milk; semi-hard; buttery, nutty, and herbaceous flavor; Pyrénées Mtns, France

BRIE FERMIER JOUVENCE

cow's milk; creamy; earthy, roasted flavors of truffle and mushroom; France

DESSERTS

CRÈME BRÛLÉE 8

traditional rich custard, caramelized sugar
Taylor's 20 yr Tawny 13

LES PROFITEROLES 8

warm chocolate sauce, vanilla ice cream
Taylor's 20 yr Tawny 13

LA FONDUE AU CHOCOLAT 18

Cordillera chocolate fondue,
fruits, housemade confections
Cognac, Remy Martin VSOP 13.50

LA TARTE A LA FRAISE ET RHUBARBE 8

crème fraîche ice cream
Chateau Pierre-Bise, Coteaux de Layon Beaulieu '09 13

ESPRESSO POT DE CRÈME 8

espresso custard,
almond tuile
Quinta de la Rosa LBV '12 15

FONDANT AU CHOCOLAT 8

artisan vanilla ice cream
Taylor Fladgate, LBV '11 9

ICE CREAM OR SORBET 8

PETIT DESSERTS

THREE ALMOND FINANCIERS 3.50

TRIO: Mini Baba au Rhum,
Fondant au Chocolat,
Vanilla Ice Cream 6.50