

Fromages

one/8 two/14 three/19

SELECTION OF FRENCH AND LOCAL CHEESES

served with traditional accompaniments

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

LEMON CHEESECAKE 8

berry compote

Terre Rouge Muscat-à-Petits Grains '13 10

CAFÉ LIÉGEOIS 8

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

CANNELÉS DE BORDEAUX 8

rum flavored French pastries, crème Anglaise

Domaine La Tour, Banyuls, Languedoc '14 10

FONDANT AU CHOCOLAT 8

artisan vanilla ice cream

Taylor Fladgate, LBV '11 9

GÂTEAU AUX POMMES 8

Gravenstein apple cake, almond flour,

Grand Marnier crème Anglaise

La Fleur d'Or, Sauternes '13 13

FONDUE AU CHOCOLAT 18

Cordillera chocolate fondue,

fruits, housemade confections

Cognac, Remy Martin VSOP 13.50

PETIT DESSERTS

THREE ALMOND FINANCIERS 3.50

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