

Fromages

one/8 two/14 three/19

SELECTION OF FRENCH AND LOCAL CHEESES

served with traditional accompaniments

DESSERTS

FINANCIER FRAMBOISE PISTACHE 8

pistachio raspberry cake, raspberry coulis,
toasted pistachio vanilla gelato

La Fleur d'Or, Sauternes '13 '13

CRÈME BRÛLÉE 8

vanilla bean custard

Graham's 10 yr, Tawny 11

CLAFOUTIS AUX ABRICOTS ET MYRTILLES 8

apricot and blueberry baked custard tart,
crème Chantilly

Terre Rouge Muscat-à-Petits Grains '13 '10

TARTE AU CITRON 8

lemon tart, raspberry coulis, local berries

La Fleur d'Or, Sauternes '13 '13

FRAISES ROMANOFF 8

local strawberries tossed with Grand Marnier,
vanilla bean gelato, strawberry sorbet, crème Chantilly

LES PROFITEROLES 8

cream puffs, artisan vanilla ice cream, dark chocolate sauce

Graham's 10 yr, Tawny 11

FONDANT AU CHOCOLAT 8

dark chocolate molten cake, salted caramel sauce,
vanilla bean gelato

Graham's 6 Grapes Ruby 9

FONDUE AU CHOCOLAT 18

Cordillera chocolate fondue,
fruits, housemade confections

Cognac, Remy Martin VSOP 13.50

SEASONAL FRUIT SORBETS 8

palmiers cookies

PETIT DESSERTS

THREE ALMOND FINANCIERS 3.50

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