

## Fromages

one/8 two/14 three/19

### SELECTION OF FRENCH AND LOCAL CHEESES

served with traditional accompaniments

## LES DESSERTS

### PEAR BELLE HÉLÈNE 9

coconut tapioca, poached pear brûlée,  
gingersnap cookie, warm chocolate sauce  
*Terre Rouge Muscat-à-Petits Grains '13 10*

### PUMPKIN MOUSSE 8

honey roasted pepitas, crème Chantilly  
*La Fleur d'Or, Sauternes '13 13*

### ALMOND COUNTRY APPLE CAKE 9

Granny Smith apple, pumpkin spiced Anglaise,  
crème Chantilly  
*Taylor's 20 yr Tawny 13*

### FONDANT AU CHOCOLAT 8

dark chocolate molten cake, chocolate sauce,  
caramel Heath bar ice cream  
*Meyer Family, Zinfandel Port 14*

### LES PROFITEROLES 9

cream puffs, artisan vanilla ice cream,  
dark chocolate sauce  
*Graham's 10 yr, Tawny 11*

### CRÈME BRÛLÉE 8

vanilla bean custard  
*Domaine La Tour, Banyuls 10*

### SEASONAL FRUIT SORBETS 8

orange madeleines

## PETIT DESSERTS

FONDANT AU CHOCOLAT  
TWO ORANGE MADELEINES  
PETIT PROFITEROLE  
ICE CREAM OR SORBET

each 4

## Dessert Wine Flight

10

three 1 ounce pours  
Château Les Justice *Sauternes*  
Domaine Cauhapé *Jurançon*  
Château des Arroucats *Sainte-Croix-Du-Mont '10*