

## Fromages

one/8 two/14 three/19

### SELECTION OF FRENCH AND LOCAL CHEESES

served with traditional accompaniments

## 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*

### COUNTRY ALMOND 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  
*M. Chapoutier, Banyuls, Languedoc '16 10*

### LES PROFITEROLES 9

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

### CRÈME BRÛLÉE 8

vanilla bean custard  
*La Fleur d'Or, Sauternes '13 13*

### SEASONAL FRUIT SORBETS 8

orange madeleines

## PETIT DESSERTS

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

each 4