

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*