

## Les Desserts

Assorted Cheese plate served with dried fruits, selection of three \$15.00

**Desserts:** \$11.00

Tarte Frangipane aux pommes servie avec glace à la vanille Bourbon  
*A Warm Apple and almond tart served with Vanilla Ice Cream*

Quatre sorbets servis dans une "Tulipe"  
*Quartet of homemade sorbets served in a crispy cookie shell*

Gâteau au Chocolat et Grand Marnier  
*A Twenty nine year favorite: Chocolate and Grand Marnier mousse cake*

Crème brûlée à la vanille de Madagascar et au miel  
*Honey and Bourbon vanilla crème brûlée*

Nougat glacé  
*A frozen dessert with candied fruits, raisins, praline, Grand Marnier and Myers rum*

Coupe de fruits Maison  
*Mixed berries served with raspberry sorbet, raspberry sauce and sabayon*

**Soufflés:** \$12.00

Your choice of Grand Marnier, Amaretto, Chocolat or Praline (toasted hazelnut)  
*The Best Dessert in Town!*

## After Dinner Drinks

### **Cognacs and Armagnacs**

Hennessy, VSOP	\$12.50	Hennessy, XO	\$25.00
Remy Martin, VSOP	\$13.00	Remy Martin, XO	\$28.00
Courvoisier, VSOP	\$12.50	Courvoisier, XO	\$28.00
Lasseringle Armagnac, VSOP	\$12.00	Tesseron, XO lot 90	\$16.00

### **Eaux de Vie d'Alsace and Whiskeys**

Poire Williams	\$12.00	Glenfiddich, 12 years	\$14.00
Prunelle	\$12.00	Glenlivet, 12 years	\$13.00
Framboise sauvage	\$13.00	Macallan, 10 years	\$12.50
		Cragganmore, 12 years	\$12.50
		Dewar's Special Reserve	\$10.75

### **Dessert wine, Ports and Liquors**

Presidential Tawny, 10 years	\$11.00	Grand Marnier	\$10.00
Presidential Ruby	\$9.00	Benedictine	\$11.00
Château Jolys, Jurancon Moelleux o8	\$9.25	Grand Marnier	\$12.50
Amaretto Disarrono	\$10.00	Chambord	\$11.00
Cointreau	\$11.00	Bailey's Irish Cream	\$11.00