



DESSERTS MENU



Desserts:

\$12

Tarte frangipane aux pommes servie avec glace à la vanille Bourbon

A warm apple and almond tart served with Vanilla Ice Cream

Quatuor de sorbets servi dans une "Tulipe"

Quartet of homemade sorbets served in a crispy cookie shell

Gâteau au chocolat et Grand Marnier

A 37-year old favorite! Chocolate and Grand Marnier mousse cake (Why change a winning recipe?)

Crème brûlée à la vanille de Madagascar et au miel

Honey and Bourbon vanilla crème brûlée

Poire pochée servie avec glace à la vanille et sauce au caramel

Poached pear served with vanilla ice cream and caramel sauce

Coupe de fruits maison

Mixed berries served with raspberry sorbet, raspberry sauce and sabayon

Soufflés:

\$13

Your choice of Grand Marnier, Amaretto, Chocolat or Praline (toasted hazelnut)

The Best Dessert in Town!



AFTER DINNER DRINKS



Cognacs and Armagnacs

Hennessy, VSOP \$14

Remy Martin, VSOP \$14

Courvoisier, VSOP \$14

Hennessy, XO \$30

Remy Martin, XO \$30

Courvoisier, XO \$28

Eaux de Vie d'Alsace and Whiskeys

Poire Williams \$13

Framboise sauvage \$13

Lagavulin, 16 years \$18

Glenmorangie, 12 years \$15

Chivas, 12 years \$14

Johnny Walker black \$15

Glenlivet, 12 years \$15

Macallan, 12 years \$16

Cragganamore, 12 years \$16

Glenfiddich, 12 years \$15

Dessert wine, Ports and Liquors

Presidential Tawny, 10 years \$11

Presidential Ruby \$11

Château Jolys, Jurancon Moelleux o8 \$10

Amaretto Disarrono \$12

Grand Marnier \$13

Benedictine \$11

Cointreau \$13

Bailey's Irish Cream \$12