

# DESSERT

(\$7 each)

## STRAWBERRY RHUBARB TARTE TATIN

roasted rhubarb, strawberry caramel, buttermilk thyme ice cream

## PROFITEROLES

pâte à choux, chocolate ice cream, vanilla bean sauce

## CRÈME BRÛLÉE

vanilla bean with almond madeleines

## POT DE CRÈME

chocolate and caramel crèmeux, espresso mousse

## BLUEBERRY LEMON BAVARIAN CAKE

hazelnut cake, blueberry sauce, hazelnut croquant

## BANANAS FOSTER BREAD PUDDING

caramelized bananas, vanilla bean ice cream, rum sauce

## SELECTION OF ICE CREAMS & SORBET

## COFFEE



DRIP COFFEE..... 3.5

*Regular or Decaf*

AMERICANO..... 3.5

LATTE ..... 4.5

ICED COFFEE ..... 3.5

ESPRESSO ..... 3.5

MOCHA..... 4.5

CAPPUCCINO..... 4.5

ASSORTED HOT TEAS..... 3.5



## DESSERT SPIRITS

### COGNAC

SALIGNAC VS .....	8
COURVOISIER VSOP .....	10
REMY MARTIN VSOP .....	12
BACHE GABRIELSEN XO .....	18
MARTELL “CORDON BLEU” .....	20
REMY MARTIN XO .....	22

### ARMAGNAC

MAISON GELAS BAS ARMAGNAC 8 YR .....	20
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### CALVADOS

LE PERE JULES PAYS D’AUGE 3YR .....	18
CHRISTIAN DROUIN XO .....	24

### PORT

GRAHAM’S “SIX GRAPES” RUBY .....	8
DOWS 10 YR TAWNY .....	10
SMITH WOODHOUSE LBV 2002 .....	12

### LIQUORS

CHARTREUSE GREEN .....	14
CHARTREUSE YELLOW .....	14
CHARTREUSE VEP GREEN .....	18
GRAND MARNIER .....	12
GRAND MARNIER CUVÉE	
DU CENTENAIRE .....	22

### SWEET & FORTIFIED WINES

SÉMILLON, CHÂTEAU LES MINGETS, SAUTERNES, FRANCE, 2014 .....	8/58
GRENACHE / GRENACHE BLANC, TERRASSOUS, 6 ANS, RIVESALTES, ROUSSILLON, FRANCE .....	10/100