

## LES DESSERTS

Crème brulée	9.
Pouding au pain aux prunes et au sureau <i>Plum and elderflower bread pudding</i>	11.
Grand Marnier Soufflé <i>Souffle ~Please allow 25 minutes to prepare.~</i>	12.
Pyramide du chocolat <i>Chocolate pyramid with Grand Marnier macerated strawberries</i>	11.
Sorbet aux végétalien <i>~Vegan~ sorbet with toasted almonds and apples</i>	9.
Bananas Fosters <i>~ Prepared tableside ~</i>	12.
Tarte aux poires pochées <i>Poached pear tart</i>	12.
Beignets <i>French doughnuts with powdered sugar, Calvados caramel sauce</i>	9.
Fromage	4. each

## BOISSONS

Café	3.
Thé <i>Gunpowder Green, Earl Grey, English Breakfast, Decaf Earl Grey, Peppermint, Lemon-Ginger</i>	4.
Espresso	3.
Cappuccino	4.
Cafe Latte	4.
Presse Francaise	6.
~ Colombian	
~ Decaf Dark Roast	
~ Jamaican	
~ Creme Brulee	

## **COCKTAILS**

- Pousse Café 9.  
*Kahlua, Baileys, Grand Marnier*
- Grasshopper 13.  
*Housemade vanilla ice cream, crème de menthe, crème de cacao*
- French Coffee 9.  
*Coffee, Remy Martin VSOP Cognac & Whipped Cream*

## **DESSERT WINES**

- Chateau Bel Air, Sainte-Croix-Du-Mont 2010 12.
- Chateau Bastor-Lamontagne, Sauternes 2011 13.
- Domaine La Tour Vieille, Banyuls 2015 8.
- Domaine de Barroubio, Muscat de St-Jean de Minervois 2013 9.
- Domaine de Rancy, Rivesaltes Ambré, Vin Doux Naturel 1998 12.
- Royal Tokaji, 5 Puttonyos, Tokaji Aszu 2009 13.
- Dupont ‘Givre,’ Ice Apple Cider, Normandy 12.

## **PORTO**

- Ramos ‘Lágrima,’ White Port 11.
- Calem, 10 year Tawny 12.
- Kopke, 20 year Tawny 15.
- Quinta Do Noval ‘Black,’ Ruby 8.
- Graham’s, Ruby, Late Bottled Vintage 2011 12.

## **MADEIRA & SHERRY**

- Vinhos Barbeito ‘Boston Bual,’ Madeira NV 13.
- D’Oliveiras ‘Sercial,’ Madeira 1989 15.
- Alvear ‘Oloroso Asuncion,’ Montilla-Moriles NV 12.
- Lustau ‘San Emilio,’ Pedro Ximenez, Jerez NV 9.
- Alvear, Fino En Rama, Motilla-Moriles 2004 8.
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