

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 ‘Frasqueira,’ Malvazia, Madeira 1989 15.

Alvear ‘Oloros Auncion,’ Montilla-Moriles NV 12.