

## LES DESSERTS

Crème brûlée	9.
Pudding au pain aux pommes <i>Woolf Farms apple bread pudding with Ceylon cinnamon ice cream</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 pears &amp; toasted almonds</i>	9.
Bananas Foster <i>~ Prepared tableside ~</i>	12.
Beignets <i>French doughnuts with powdered sugar &amp; 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 ~ Colombian Dark Roast ~ Decaf Dark Roast ~ Jamaican Hazelnut ~ Crème brûlée	6.

## 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 2014 12.

Chateau Bastor-Lamontagne, Sauternes 2011 13.

Domaine Vial-Magnères, Banyuls NV 8.

Domaine de Barroubio, Muscat de St-Jean de Minervois 2013 9.

Domaine de Rancy, Rivesaltes Ambré, Vin Doux Naturel 2001 12.

Royal Tokaji, 5 Puttonyos, Tokaji Aszu 2013 13.

## PORTO

Barão de Vilar, 10 year Tawny 12.

Sandeman, 20 year Tawny 15.

Quinta Do Noval 'Black,' Ruby 8.

Graham's, Ruby, Late Bottled Vintage 2013 12.

## MADEIRA & SHERRY

Vinhos Barbeito 'Boston Bual,' Madeira NV 13.

D'Oliveiras 'Verdelho,' Madeira 1994 15.

Alvear 'Oloroso Asuncion,' Montilla-Moriles NV 12.

Lustau 'San Emilio,' Pedro Ximenez, Jerez NV 9.