

## LES DESSERTS

Crème brûlée	9.
Pudding au pain aux pommes <i>Strawberry &amp; Rhubarb bread pudding with vanilla 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~ housemade sorbet</i>	9.
Bananas Foster <i>~ Prepared tableside ~</i>	12.
Financier <i>Almond cake with strawberry Chantilly cream</i>	11.
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 Dark Roast	
~ Decaf Dark Roast	
~ Jamaican Hazelnut	
~ Crème brûlée	

## **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**

- Badia a Coltibuono, Vin Santo 2011 14.
- Chateau Hallet, Sauternes 2018 13.
- Domaine Vial-Magnères, Banyuls NV 8.
- Domaine de Barroubio, Muscat de St-Jean de Minervois 2017 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.
- Kopke, 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.