

LES DESSERTS

Crème brûlée	11.
Pouding au pain <i>Cranberry & blood orange bread pudding with vanilla ice cream</i>	13.
Grand Marnier Soufflé <i>Souffle ~Please allow 25 minutes to prepare.~</i>	15.
Pyramide du chocolat <i>Chocolate pyramid with Grand Marnier macerated strawberries</i>	14.
Tarte au citron Meyer <i>Meyer lemon tart with fresh blueberries & powdered sugar</i>	13.
Bananas Foster <i>~ Prepared tableside ~</i>	15.
Beignets <i>Beignets with Calvados caramel sauce</i>	12.
Fromage	5-each.
Glace maison ou sorbet végétalien <i>Housemade ice cream or vegan sorbet</i>	9.

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 <i>~ Colombian Dark Roast ~ Decaf Dark Roast ~ Jamaican Hazelnut ~ Crème brûlée</i>	6.

COCKTAILS

Pousse Café <i>Kahlua, Baileys, Grand Marnier</i>	10.
Espresso Martini <i>Vanilla Vodka, Espresso, Simple Syrup</i>	14.
French Coffee <i>Coffee, Remy Martin VSOP Cognac & Whipped Cream</i>	10.

DESSERT WINES

Lanciola, Vin Santo 2008	16.
Chateau Hallet, Sauternes 2018	14.
Domaine Vial-Magnères, Banyuls NV	10.
Domaine de Barroubio, Muscat de St-Jean de Minervois 2017	10.
Domaine de Rancy, Rivesaltes Ambré, Vin Doux Naturel 2001	13.
Royal Tokaji, 5 Puttonyos, Tokaji Aszu 2017	14.

PORTO

Barão de Vilar, 10 year Tawny	13.
Kopke, 20 year Tawny	16.
Quinta Do Noval 'Black,' Ruby	10.
Graham's, Ruby, Late Bottled Vintage 2017	13.

MADEIRA & SHERRY

Vinhos Barbeito 'Boston Bual,' Madeira NV	13.
D'Oliveiras 'Verdelho,' Madeira 1994	20.
Alvear 'Oloroso Asuncion,' Montilla-Moriles NV	12.
Lustau 'San Emilio,' Pedro Ximenez, Jerez NV	10.