



DESSERTS

CRÈME BRÛLÉE À LA VANILLE

Rich custard base topped with a contrasting layer of hard caramelized sugar - 9

MARQUISE AU CHOCOLAT

House speciality: Rich chocolate truffle cake, “Crème Anglaise” sauce - 9

VERSION FRANÇAISE DU TIRAMISU

Chef's version of tiramisu, served with Espresso ice cream - 9

CHARLOTTE CITRON, COULIS DE FRAMBOISE

Delicate combination of light citron mousse, thin almond crust, fresh raspberry sauce - 9

FONDANT AU CHOCOLAT

Warm chocolate cake, vanilla ice cream, candied hazelnuts - 9

PÊCHE POCHÉE (SEASONAL AVAILABILITY)

Poached white peach with “Crème Anglaise” and Raspberry Coulis - 9

TARTE FINE AUX POMMES

Thin puff pastry crust topped with thinly sliced apples and sugar, baked until caramelized, served with a scoop of vanilla ice cream - 9

CAFÉ GOURMAND

Tiramisu, chocolate molten, vanilla bean ice cream, and choice of Espresso or Cappuccino - 12

ASSIETTE DE FROMAGES

4 Cheeses of the Day, dry fruits and nuts - 13

SOUFFLÉ AU GRAND MARNIER

(Allow at least 25 minutes) - 13 (\$8 supplement on prix-fixe)

SYMPHONIE (ALLOW AT LEAST 10 MINUTES)

Mini Grand Marnier Soufflé, Citron Mousse, Molten Chocolate Cake, Tiramisu - 15

TRIO DE SORBETS

Passion fruit, raspberry, and lemon - 7



available on prix-fixe menu



COFFEE, APÉRITIFS, DIGESTIFS, & COCKTAILS

COLOMBIAN COFFEE (Decaffeinated Available)

Full City Roast, Rich Body, Grown at Higher Elevations, Rich Body - 3.95

ESPRESSO, CAPPUCCINO

Made with Lavazza Coffee ; Espresso - 4, Cappuccino – 5.50

POÇAS JUNIOR TAWNY PORT, N.V.

Tawny Sweet, Smooth taste, Perfect with Cheeses & Dried Fruits - 10

POÇAS COLHEITA 1995 PORT

Medium Tawny Color. Vanilla Flavors, Scents of Dried Fruits,
Full-bodied, Sweet Tannins. Long and Harmonious Finish - 19

OXFORD 1970

Black Color, Dense & Sweet flavors of Raisins and Liquorice - 9

CHAPELLE-ST-ARNOUX MUSCAT DE BEAUMES DE VENISE

Golden Color, Hints of Flora & Citrus,
Compliments Foie Gras or Chocolate Dessert - 10

CHÂTEAU GUIRAUD SAUTERNES

Bouquet of Pineapple & Orange, base of Vanilla Oak,
Full-bodied, Elegant Finish - 12

PINEAU DES CHARENTES VIEUX ROSÉ (limited availability)

Fortified blend of 6-year old cognac & 1996 Cabernet Sauvignon &
Cabernet Franc grape must, Woodsy & Meaty Aromas - 15

CHÂTEAU PUY-SERVAIN HAUT-MONTRAVEL TERREMENT

100% Semillon, Ripe Peaches and Melons, Floral & Pecan notes - 8.5

GRAND MARNIER (CORDON ROUGE), COURVOISIER, HENNESSY, or ARMAGNAC - 14

FROTHY ESPRESSO MARTINI

Lavazza Espresso, Vodka, Crème de Cacao,
Dash of Simple Syrup, Frothed Milk on Top - 12

CHOCOLATE MARTINI

Stolichnaya Vanilla Vodka, Valrhona Chocolate drizzle, Godiva Chocolate Liqueur,
Crème de Cacao, Splash of Cream, Sprinkle of Cacao Powder - 12

For our full selection, please ask your waiter.