



## DESSERTS

### **CRÈME BRÛLÉE À LA VANILLE 9**

Rich Custard Base Topped with a Contrasting Layer of Hard Caramelized Sugar

### **MARQUISE AU CHOCOLAT 9**

House Speciality: Rich Chocolate Truffle Cake, “Crème Anglaise” Sauce

### **VERSION FRANÇAISE DU TIRAMISU 9**

Chef’s Version of Tiramisu, Served with Espresso Ice Cream

### **CHARLOTTE CITRON, COULIS DE FRAMBOISE 9**

Delicate Combination of Light Citron Mousse, Thin Almond Crust, Fresh Raspberry Sauce

### **FONDANT AU CHOCOLAT 9**

Warm Chocolate Cake, Vanilla Ice Cream, Candied Hazelnuts

### **PÊCHE POCHÉE 9**

Poached White Peach with “Crème Anglaise” and Raspberry Coulis

### **TARTE FINE AUX POMMES 9**

Thin Puff Pastry Crust Topped with Thinly Sliced Apples and Sugar, Baked until Caramelized, Served with a Scoop of Vanilla Ice Cream

### **CAFÉ GOURMAND 14**

Tiramisu, Chocolate Molten, Vanilla Bean Ice Cream, and Choice of Espresso or Cappuccino

### **ASSIETTE DE FROMAGES 13**

4 Cheeses of the Day, Dry Fruits and Nuts

### **SOUFFLÉ AU GRAND MARNIER 14**

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

### **SYMPHONIE 15**

Mini Grand Marnier Soufflé, Citron Mousse, Molten Chocolate Cake, Tiramisu  
(allow at least 10 minutes)

### **TRIO DE SORBETS 7**

Passion Fruit, Raspberry, and Lemon

### **FRENCH STYLE CHEESECAKE 9**

Chef’s Version of Cheesecake served with Berries and Coulis



## **COFFEE, APÉRITIFS, DIGESTIFS, & COCKTAILS**

### **COLOMBIAN COFFEE 3.50**

Full City Roast, Rich Body, Grown at Higher Elevations, Rich Body, Decaffeinated Available

### **ESPRESSO 4**

Made with Lavazza Coffee, Decaffeinated Available

### **CAPPUCCINO 6**

Made with Lavazza Coffee, Decaffeinated Available

### **GRAHAM'S 10 YEAR RUBY OR 10 YEAR TAWNY PORT 8**

### **GRAHAM'S 20 YEAR TAWNY PORT 15**

### **CHATEAU PUY SERVAIN HAUT MONTRAVEL TERREMENT 9**

Ripe Peaches, Melon and Pecan

### **LA FLEUR D'OR SAUTERNE 12**

Pineapple, Orange, Vanilla Oak

### **FAMILLE PERRIN MUSCAT DE BEAUMES DE VENISE 10**

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

### **PINEAU DES CHARENTES VIEUX ROSÉ 15**

Aged Cognac & Cabernet Sauvignon & Cabernet Franc Grape Must, Woodsy & Meaty Aromas

### **CHÂTEAU PUY-SERVAIN HAUT-MONTRAVEL TERREMENT 9**

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

### **FROTHY ESPRESSO MARTINI 15**

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

### **CHOCOLATE MARTINI 15**

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

### **IRISH COFFEE 15**

Jameson Irish Whiskey, Coffee and Fresh Whipped Cream

### **GRAND MARNIER / HENNESSY / CALVADOS 15**

### **COURVOISIER / REMY MARTIN 16**

### **ARMAGNAC 18**

### **HENNESSY 250<sup>TH</sup> ANNIVERSARY LIMITED BLEND 105**