



DESSERTS

Pot De Crème au Chocolat et au Grand Marnier | 12

Baked Valrhona Guanaja 70% Chocolate Custard
with Grand Marnier Liquor, Crème Diplomate
Orange Confit, Buttery Langue de Chat Cookie

Profiteroles | 12

Pillow of Baked Pâte de Choux
Vanilla Bean Ice Cream Filling
Warm Chocolate Sauce

Crème Brûlée à la Vanille | 12

Madagascar Vanilla Bean Flavored Crème Brûlée
Palmier, Fresh Berries

Clafoutis aux Cerises Griotte | 15

Rich Egg Custard, Sweet Dark Cherries, Cherry Glaze
Crème Glacée au Lait, Cherry Reduction
Candied Fennel, English Lavander Tuile

Poire Pocheé au vin Blanc | 15

White Wine Poached Anjou Pears
Jenway Lady Blue Earl Grey Tea Syrup
Vanilla Spice Cake, Dulce de Leche Gelato
Caramelized Hazelnuts
Poaching Syrup Reduction, Black Tea Sugar

BOISSON CHAUDES

Café	5
Espresso	4
Macchiato	6
Double Espresso	6
Cappuccino	6
Café au Lait Latte	6
Hot Tea	5

CORDIALS

Grand Marnier	16
Amaretto Di Saronno	14
Kahlua	14
Bailey's Irish Cream	15
Domaine De Canton	14
St. Germaine Elderflower	14

COGNAC | PORT

Hennessy VSOP	18
Hennessy XO	44
Remy Martin VSOP	18
Remy Martin XO	44
Taylor Fladgate Port 10 yrs	18
Taylor Fladgate Port 20 yrs	24

Executive Pastry Chef, Jason Jimenez

20% gratuity included for parties of 6 or more