

DESSERTS \$11

Crème Brûlée

cinnamon & orange

Profiteroles

vanilla ice cream, chocolate sauce & frosted pistachios

Mousse au Chocolat

crème anglaise

Gâteau Opéra

almond sponge cake, coffee buttercream, dark chocolate ganache

Tarte Tatin

local apples, frosted almonds, vanilla ice cream

ASSIETTE DE FROMAGE

per piece, \$7 | selection of 3, \$18

Comté *unpasteurized cow's milk cheese, firm and nutty from Franche-Comte*

Camembert Chatelaine *pungent, creamy cow's milk cheese, from Normandy*

Moullis de Chevre *semi firm goat's milk cheese, from the Pyrénées*

Pierre Robert *triple-crème, decadent, buttery, smooth and mild, from Seine et Marne*

VIN DOUX & PORT

Banyuls, Vial-Magneres "Tradition" NV	\$12, 3oz
Beaumes-de-Venise, Dom. de Durban 2019	\$14, 3oz
Sauternes, Château Doisy Védrières 2016	\$26, 3oz
Graham's Twenty Year Tawny	\$26, 3oz
Graham's Thirty Year Tawny	\$35, 3oz
Taylor Fladgate Ten Year Tawny	\$17, 3oz
Fonseca Bin 27 Tawny	\$12, 3oz

DIGESTIF PRÉFÉRÉ

Massenez Eau de Vie

Poire Williams	\$18
Framboise	\$15
Mirabelle Plum	\$15

Darroze Bas Armagnac

Les Grands Assemblage 12 yr	\$21
Domaine de Martin 2001	\$40
Château de Lahite 1981	\$68
Château de la Poste 1976	\$75

Tesseron Cognac

X.O. "Tradition Lot No." 29	\$199
X.O. "Tradition Lot No." 53	\$92
X.O. "Tradition Lot No." 76	\$35
X.O. "Tradition Lot No." 90	\$21

Hine Cognac

V.S.O.P.	\$18.5
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A Gratuity of 20% is applied to parties larger than six.

Cindy Wolf & Tony Foreman · Restaurateurs | Christopher Scanga · Chef / Owner | Maiya Lonesome · Executive Pastry Chef