

LES DESSERTS

Crème Brûlée - \$8

Chilled vanilla custard with caramelized sugar top

*Domaine Cuahapé, “Ballet d’Octobre” Jurançon 2016 - 10

Tarte au Citron - \$9

Lemon tart with seasonal fruit & crème Chantilly

* Clos l’Abeilley, Sauternes 2013 - 12

Pain Perdu - \$9

*House-made brioche bread pudding, figs, brown butter
with caramel sauce & vanilla ice cream*

* Paul-Marie & Fils, Pineau des Charentes - 14

Pot-de-Crème au Chocolat - \$9

Dense milk chocolate pudding with feuilletine & crème Chantilly

* Ferreira Ruby Port - 8

Profiteroles - \$9

Pastry shells with vanilla ice cream and organic chocolate sauce

* Ferreira 20yr Tawny Port - 14

ASK YOUR SERVER FOR TODAY’S SELECTIONS »

Glace or Sorbet - 7

Fromage - 14

Three artisan cheeses, seasonal condiments

* Domaine Puig-Parahy, “Pyror,” Rancio Sec - 10

**Suggested pairings*

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