
LES FROMAGES

DAILY SELECTION OF ARTISANAL CHEESES

paired with seasonal marmalades & country bread

THREE | 18 FIVE | 28

DESSERTS

ALASKA FLAMBÉ | 12

baked alaska, rum, pineapple marmalade, coconut lime sorbet

GÂTEAU AU CHOCOLATE | 12

hazelnut, chocolate ganache, coffee, espresso ice cream

APPLE TARTE TATIN | 10

gingerbread, vanilla bean ice cream, passion fruit coulis, candied almonds

POIRE POCHE AU BABA | 12

poached pear, brandy soaked pear brioche, chartreuse cream, yogurt sherbet

MILLE FEUILLE | 12

arlette puff pastry, vanilla pastry cream, dulce de leche

SOUFFLÉ GRAND MARNIER | 12

chocolate & sesame brittle, mandarin orange

SEASONAL SORBET & ICE CREAM | 8

served with warm madelines

THÉ & CAFÉ

SELECTION OF CULTURED CUP TEAS | 6

EILAND COFFEE ROASTERS

DRIP COFFEE | 4

CAFÉ AU LAIT | 5

ESPRESSO | 4

CAFÉ AMERICANO | 4

MACCHIATO | 5

CAPPUCCINO | 6

CAFÉ LATTE | 6

DESSERT WINES

2017 DANIEL BOCCARD, DEMI-SEC ROSÉ | 10

Bugey-Cerdon, Savoie

2017 CHÂTEAU D'ÉPIRÉ, MOELLEUX | 9

Savennières, Loire Valley

NV PAUL-MARIE, JEP | 10

Pineau des Charentes, Charentes

2013 DOMAINE DE DURBAN | 8

Muscat de Beaumes-de-Venise, Rhône Valley

2003 CHÂTEAU RABAUD-PROMIS, PREMIER CRU | 12

Sauternes, Bordeaux

NV DOMAINE DE MONTBOURGEAU | 12

Macvin du Jura, Jura

NV COEUR DE LION | 10

Pommeau de Normandie, Normandie

1978 DOMAINE DU DUY | 16

Banyuls, Roussillon

PRESTIGE POUR

2008 ZIND-HUMBRECHT, TRIE SPÉCIALE, CLOS JEBSAL | 40

Pinot Gris, Sélection de Grains Nobles, Alsace

RICCHI SANCHEZ | PASTRY CHEF

Before placing your order, please inform your server if a person in your party has a food allergy