

Crème Brûlée

Our Classic Rendition

7

Profiteroles

Pastry Choux, Ice Cream, Chocolate Sauce

7

Napoleon

Layers of Puff Pastry, Filled with Seasonal Fruit and Pastry Cream

10

Dessert Addition

The Chef's Current Seasonal Addition

AQ

LATE HARVEST AND FORTIFIED WINES

Served as a Three Ounce Pour

PORTS& MADEIRA:

FERREIRA RUBY	10
FERREIRA TAWNY	10
FERREIRA 10 YR TAWNY	12
FERREIRA 20 YR TAWNY	18
TAYLOR FLADGATE LBV 2012	12
RAMOS PINTO "LÁGRIMA" BLANCO	11
BROADBENT MADERIA 10 YR	11

SAUTERNES & MONBAZILLAC

CHATEAU KALIAN 2012	12
CHATEAU LARIBOTTE 2015	18
LES AUTRES:	
PM PINEAU DES CHARENTES	18
PARK PINEAU DES CHARENTES	14

CAFÉ ET THÉ

COFFEE	2.00	TWO LEAVES AND A BUD TEA:	3.00
COFFEE WITH STEAMED MILK	2.00	GREEN TEAS	
ESPRESSO	3.00	JASMINE, TROPICAL, TAMOKUCHA	
CAPPUCCINO	3.50	BLACK TEAS	
CAFFE LATTE	3.75	EARL GREY, DARJEELING, ASSAM	
CHOCOLAT CHAUD (HOT COCO)	3.50	HERBAL TISANES	
MOCHA	4.00	CHAMOMILE, PEPPERMINT, LEMONGRASS	

Soy, Almond \$.50, & Oat Milk \$1.00 Available Upon Request, Select Syrups \$.50

BRANDIES

P. FERRAND 'DES ANGES'	14	CHATEAU DE BREIUIL VSOP	17
PARK VSOP	16	LA COMTE 12YR	18
PARK XO	25	ROYER XO	30
LHERAUD XO	80	LEOPOLD XO	25
LOUIS XIII	210	DUK DE LOUSSAC 1989	62

SCOTCH

MONKEY SHOULDER	9	SPRINGBANK 15	32
BALVINIE DOUBLEWOOD 17	35	MACALLAN 12	15
GLENFIDDICH 12	16	GLENKINCHE 12	14
GLENLIVET 12	12	GLENMORANGIE 18	46
GLENMORANGIE NECTAR D'OR	22	JOHNNY WALKER BLUE	46
HIGHLAND PARK 12	15	LAPHROAIG 10	16
