



## CHOCOLATE SOUFFLÉ

\$16

PLEASE ALLOW 20 MINUTES

### *Desserts*

\$14

#### **PEANUT CARAMEL**

Valrhona chocolate mousse, soft caramel, vanilla sable & almond dacquoise enrobed with Guanaja chocolate

#### **FRUIT TART**

Vanilla pâte sucrée, Tahitian vanilla bean cream, blueberries & raspberries

#### **TIRAMISU**

Espresso soaked vanilla sponge cake layered with espresso mascarpone mousse & Valrhona cocoa

#### **BANANA CREAM SUPRÊME**

Graham pâte sucrée, caramelized bananas & banana diplomat cream

#### **LE GRAND MACARON**

French almond cookies, raspberry jam, Tahitian vanilla bean & mascarpone cream with fresh berries

#### **CHOCOLATE HAZELNUT**

Valrhona Guanaja mousse, hazelnuts, Gianduja praline & chocolate pâte sucrée

#### **CAPPUCCINO TART**

Café crème, praline crémeux, hazelnut crisp, almond nougatine & vanilla pâte sucrée with espresso palet d'or

#### **BEIGNETS**

Four house made beignets served with raspberry compote

\$8

#### **GELATO**

Choice of vanilla, chocolate, almond or mint chip

#### **SORBET**

Choice of chocolate orange, mango, strawberry or passion fruit

ALL MARKET PASTRY AVAILABLE UPON REQUEST

### *Macarons*

SELECTION OF 4      \$10  
SELECTION OF 8      \$20  
SELECTION OF 12     \$30

#### **VANILLA**

**SALTED CARAMEL**

**RASPBERRY**

**BIRTHDAY CAKE**

**LEMON**

**GRAND CRU**

**ESPRESSO**

#### **MANGO**

**STRAWBERRY**

**PISTACHIO**

**VIOLET CASSIS**

**ROSE**

**EARL GREY**

**COCONUT**

A 4% SURCHARGE WILL BE ADDED TO ALL GUEST CHECKS TO DEFRAY THE INCREASED COST OF WAGES AND BENEFITS. THANK YOU FOR SUPPORTING OUR STAFF.





*Dessert Wine*

	<i>Glass</i>	<i>Bottle</i>
Riesling Heinz Eifel Beerenauslese 2009 .....	\$10	\$36
Sauvignon Blanc/Sémillon La Fleur d'Or Sauternes 2011 .....	\$12	\$40
Museum Muscat Yalumba NV .....	\$14	\$52
Riesling Inniskillin Vidal Ice Wine 2014 .....	\$22	\$120

*Port*

Croft Distinction Special Reserve .....	\$10	-
Dow 10 Year Tawny .....	\$12	-
Taylor 20 Year Tawny .....	\$14	-

*Cognac & Brandy*

Courvoisier .....	\$12	-
Torres "Jaime I" Brandy .....	\$14	-
Hennessy VS .....	\$14	-
Hennessy Privilege .....	\$16	-
Rémy Martin VSOP .....	\$16	-
Rémy Martin XO .....	\$26	-

*Specialty Drinks*

Hot Toddy .....	\$10	-
Baileys Coffee .....	\$12	-
Irish Coffee .....	\$14	-
Chocolate Martini .....	\$14	-
Espresso Martini .....	\$15	-

*Grappa*

Nonino Chardonnay .....	\$14	-
Jacopo Poli Grappa di Moscato .....	\$16	-

*Digestifs*

Cynar .....	\$10	-
Averna .....	\$10	-
Fernet Branca .....	\$12	-
Limoncello .....	\$12	-
Sambuca .....	\$12	-
Amaro Nonino .....	\$14	-

*Coffee & Tea*

<b>COFFEE</b>	\$4	<b>CHAI LATTE</b>	\$6
<b>AMERICANO</b>	\$4	<b>CAPPUCCINO</b>	\$6
<b>ESPRESSO</b>	\$4	<b>CAFÉ LATTE</b>	\$6
<b>MACCHIATO</b>	\$4	<b>CAFÉ AU LAIT</b>	\$6
<b>HOT TEA</b>	\$4	<b>HOT CHOCOLATE</b>	\$6

ALL ESPRESSO DRINKS AVAILABLE ICED UPON REQUEST

**RED CRUSH**

Flor de Caña Rum, amaretto, white crème de cacao, prosecco, strawberry purée, house made whipped cream, mint & a strawberry macaron

\$15

EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESSES NOT ALL INGREDIENTS ARE LISTED ON THE MENU / PLEASE ALERT YOUR SERVER OF ANY FOOD ALLERGIES

