

Les Desserts

SALADE DE FRUITS FRAIS

Seasonal fresh fruit salad
\$8.00

TÂRTE TÂTIN

Upside down caramelized apple tarte
\$8.00

GLACES & SORBETS

House made ice creams and sorbets
\$7.50

CRÈME BRÛLÉE

Classic Custard topped with
 a layer of hard caramel
\$8.00

PROFITEROLES

Cream puff filled with vanilla ice cream,
 served with chocolate sauce
\$8.00

BANANES FLAMBÉES

Caramelized bananas,
 "flambéed" with rum table side
\$12.50

MOUSSE AU CHOCOLAT

Valrhona chocolate mousse
\$8.00

CRÊPES SUZETTE

Crêpes prepared and "flambéed" with Grand
 Marnier table side
\$12.50

DAILY SPECIAL DESSERT

Ask your server
\$8.50

Les Vins de Dessert

BLANCS & ICE WINES

	Glass	Bottle
057 2005 Sauternes, Château Veyres	11.50	52.
068 2005 Monbazillac, "Les Pins," Château Tirecul La Gravière (500ml)	12.00	60.
060 2009 Muscat de Riversaltes, Domaine de la Coume du Roy	7.50	65.
080 2007 Semillon, Elderton, Barossa Valley, Australia	12.50	59.

PORTO

450 NV Quinta Santa Eufêmia, Ruby	7.50	60.
456 20y Taylor Fladgate, Tawny	13.50	108.

