

Famous Soufflés 10.00

Grand Marnier, Chocolate, Raspberry or caramel

Alsace-style Beignets 8.00

Fried Pastry fritters with powdered sugar and vanilla sauce

Crème Brulée 7.95

Silky Rich Custard Topped with Caramelized Sugar

Tarte aux Pommes 7.95

Butter Puff Pastry, Granny Smith Apples, Raisins,
Praline Crunch and Ice Cream

Three Cheeses 12

Chef's selection

Crêpe Suzette 7.95

Delicate egg pancakes finished with Grand Marnier sauce

French Style Chocolate Lava 8.75

Traditional French Lava Cake served with Vanilla sauce and Ice
Cream

Dessert Wines

	Glass/Btl
'13 Fro Zin, Zinfandel, Meeker, Sonoma County.....	15/84
'13 Silvan Ridge Early Muscat, Semi Sparkling OR.....	10/39
'13 Arnaud Villeneuve, Rivesaltes Grenat, FR.....	9/
'14 Arnaud Villeneuve, Muscat de Rivesaltes, FR.....	9/
NV Delord Freres, Floc de Gascogne, FR.....	9/
'10 Sauternes, Château Simon, FR (375ml).....	.13/62
'13 Monbazillac, Château Castel La Pèze, FR (375ml).....	10/46
NV Krohn, 10 Year Tawny Port, Portugal.....	14/123

	Bottle Only
'02 Viognier, The Ojai Vineyard, Roll Ranch, CA (375ml)....	58
NV Domaine Meriwether "Cuvée Glace," Willamette Valley, OR (375ml).....	62
'01 Eola Hills Cabernet Sauvignon "Port," OR (375ml).....	74
'07 Kestrel L.H. Merlot, Yakima Valley, WA (375ml).....	109
NV Quinta do Vallado 20 year Tawny, Portugal (750ml)...	165
'03 Christoffel, Berkastler Badstube, Riesing Auslese, Mosel, GM.....	133
'06 Selbach-Oster, Berkastler Badstube, Riesling Auslese, Mosel, GM.....	109
'03 Volpaia, Vin Santo Chianti Classico, IT (375ml).....	65

Sommelier: Peter Burke

Dessert and Wines

