

Famous Soufflés 10.00

Grand Marnier, Chocolate,
Raspberry or Caramel

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 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

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,

Riesling 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*

