

Les Soufflés de Jean Baptiste 8
Grand Marnier, Chocolate, or Raspberry
Soufflés are also available half and half for \$1 more

Crème Brulee 7
Silky Rich Custard Topped with Caramelized Sugar

Tarte au Citron 7
Florida Lemon Tart with Mango Nectar Shooter

Tarte aux Pommes 7
Butter Puff Pastry, Granny Smith Apples, Raisins,
Praline Crunch and Ice Cream

Seasonal Cheesecake 7
Ask Your Server for Today's Special Selection

Three Cheeses 11

Crepe Suzette 7

French Style Chocolate Lava 8
Traditional French Lava Cake served with Vanilla sauce and Ice Cream

Ice Cream and Sorbet 5.95
Ask Your Server for Today's Special
Ice Cream and Sorbet Selections

08 Silvan Ridge Early Muscat, Oregon, 500 ml 10/30
*Lightly effervescent with floral citrus on the nose,
and light orange and lemon on the palette.*
Pair with a delicate soufflé (Chocolate and Grand Marnier) and fruit tarts.

08 Sauternes, Chateau Simon, France 375 ml 12/40
Famous and highly regarded region located in Bordeaux, France.
Full bodied with apricot, peach and honey characteristics.
*Enjoy with foie gras or with desserts like Crème Brulee
and Tarte aux Pommes.*

Ferreira 10 year Tawny Porto, Portugal 750 ml 14/73
Pale amber with intense walnut, almond, fig and light caramel flavor.

2005 Quinta do Crasto LBV Porto, Portugal 750 ml 14/73
*"Vintage Character" port blended from high quality reserve wines from a range of
vintages. Black currant and cherry flavors with intense finish.*
Pair with full bodied soft cheese or serve on its own

<i>Bottles</i>	
04 Coteaux du Layon, Jollet, FR (750ml)	46
Quinta do Vallado 20 year Tawny, Portugal (750 ml)	135
89 Dow's Quita do Bomfim, Portugal (750 ml)	285
Matusalem "30" Oloroso Dulce, FR (375ml)	90

Sommelier: Peter Burke

Dessert
and
Wines

