

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

**Creme Brulee 7**  
Silky Rich Custard Topped with Carmelized Brown Sugar

**Tarte ala Rhubarbe 7**  
*Butter Puff Pastry Tart with Rhubarb, Seasonal Fresh Berries and Coconut Pineapple ice Cream*

**Tarte au Citron 7**  
Florida Lemon Tart with Mango Nectar Shooter

**Pain Perdu aux Framboises et Chocolat 7**  
French Style Bread pudding with Seasonal Fresh Berries and Chocolate, served warm with Cherry Vanilla Ice Cream

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

**Vacherin 7**  
Classic Vanilla Meringue, Seasonal Fresh Berries, Vanilla Ice Cream and Strawberry Sauce

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

**Three Cheeses 11**

**Chocolate Opera 7**  
Rich Chocolate Mousse Layered in Three Chocolates Topped with Ganache, Garnished with 24 Carat Gold,

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

#### **Beverages**

Café Maison 3                      Cafe au Lait 3  
Assorted Teas 4  
Lavazza Espresso 4                      Lavazza Cappucino 4

**08 Silvan Ridge Early Muscat, Oregon, 500 ml 9/ 24**  
*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.*

**05 Sauternes, La Fleur D'Or, France 375 ml 11/ 36**  
*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 creme brulee and Tarte aux Pommes.*

**06 Banyuls Rimage, L'Etoile, France 750 ml 9 / 49**  
*Fortified red wine, min (50% Grenache) from the most Southern Wine Region in France. red fruits, coffee and mocha Flavors.*

**Alvear "1927 Solera" Pedro Ximenez, Montilla-Moriles, Spain (375ml) 11/36**

**Gould Campbell 10 year Tawny, Portugal 750 ml 13/ 73**  
*Pale amber with intense walnut, almond, fig and light caramel flavor.*

**Fonseca Bin No 27 Porto, Portugal 750 ml 13 / 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 it's own*

#### **Bottles**

<b>93 Sauternes, Chateau Lauvignac FR 375 ml</b>	<b>115</b>
<b>04 Muscat de Beaumes de Venise, Brotte, FR 375 ml</b>	<b>31</b>
<b>04 Coteaux du Layon, Jollet, FR (750ml)</b>	<b>46</b>
<b>94 Burg Layer Schlosskapelle, TBA 375 ml, Germany</b>	<b>165</b>
<b>00 Wolffer Late Harvest Chardonnay, Long Island 375 ml</b>	<b>100</b>
<b>Quinta do Vallado 20 year Tawny, Portugal 750 ml</b>	<b>135</b>
<b>89 Dow's Quita do Bomfim Portugal 750 ml</b>	<b>285</b>

**Sommelier: Peter Burke**

*Dessert  
and  
Wines*

