



## Dessert



- Les Profiterolles** \_\_\_\_\_ 12  
*Choux pastry, vanilla ice cream, chantilly  
creme, hot chocolate sauce.*
- L'Opera Cake** \_\_\_\_\_ 12  
*Coffee and chocolate cake, coffee macaroon,  
coffee ice cream, coffee coulis.*
- Fondant Chocolate** \_\_\_\_\_ 10  
*Molten chocolate cake, salted caramel sauce,  
vanilla ice cream.*
- Vanilla Crème Brûlée** \_\_\_\_\_ 10
- Pistachio Pana Cotta** \_\_\_\_\_ 14  
*Roasted nuts, demy fruits, fruit coulis,  
chantilly creme.*
- 

## 🌀 *Boulangerie/Bakery* 🌀

- Croissant** 3.5 | Take Home 6 for 18
- Chocolate Croissant** 3.5 | Take Home 6 for 18
- Chef's Note: Croissants are cooked to order  
and take approximately 15 minutes.*
- Baguette (to go only)** 5
- Bread Basket + Butter** 3



Gluten Free



Vegetarian



---

❖ *Dessert Wine / Digestif* ❖

---

	🍷
Chateau de Cosse, Domaine Baron Rothschild Lafite, 2018, <i>Bordeaux, France</i>	14
Emotion Sauterne, 2018, 3 oz	16
Graham's Porto, 10 years <i>Duoro, Portugal</i>	12
Graham's Porto, 20 years <i>Duoro, Portugal</i>	18
Graham's Porto, 30 years <i>Duoro, Portugal</i>	25
Naud XO Fine Cognac	22
Naud VS Fine Cognac	12
Naud VSOP Fine Cognac	18
Calvados Brandy <i>Normandy, France</i>	12
Genepy, Le Chamois, Liqueur 45% <i>Chambery, France</i>	10
Pear Liqueur	12
Limoncello	10

---

❖ *Coffee & Espresso* ❖

---

Coffee	2
Espresso	3
Cappucino or Latte	4
Hot Tea Selection	4