



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**
- Poire Belle Hellenes** _____ **14**
*Vanilla ice cream, pear, chantilly creme, hot
chocolate sauce, roasted almonds.*
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Boulangerie/Bakery

- Croissant** 3.5 | Take Home 6 for 20
- Chocolate Croissant** 3.5 | Take Home 6 for 20
- 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* ⌘

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Roumieu Lacoste Sauterne	14
Yquem, 2005, 3 oz	99
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	24
Naud VS Fine Cognac	12
Naud VSOP Fine Cognac	18
Calvados Brandy <i>Normandy, France</i>	10
Genepy, Le Chamois, Liqueur 45% <i>Chambery, France</i>	8
Pear Liqueur	10
<u>Limoncello</u>	<u>8</u>

⌘ *Coffee & Espresso* ⌘

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