DESSERT

Vanilla Bean Créme Brûlée *$9*

Profiteroles *$10*

Lemon Tart *$10*

Mousseline au Chocolat *$12*

Black Forest Cake *$11*

Sundae de Crème Glacée *$9*

Salted Caramel Ice Cream, Caramel Sauce, Cocoa Nibs

or

Vanilla Ice Cream, Chocolate Sauce, Caramelized Nuts

FROMAGE

Chef's Selection of Cheeses

$14

COFFEE & TEA

Coffee *$3.50*

Au Lait *$3.75*

Cappuccino *$4*

Tea *$3*

Macchiato *$3.50*

Espresso Cafe *$3*

COCKTAILS

Espresso Martini- *V-One Vanilla Vodka, Coffee Liqueur, Fresh Espresso $15*

Add Baileys $2

Limon Blanc- *Limoncello, White Chocolate Liqueur, Honey, Lemon $13*

Affo-Getaboutit- *Amaretto, White Chocolate Liqueur, Fresh Espresso, Topped with Vanilla Gelato $13*

DIGESTIF

Cognac / Brandy

Hennessy XO $33

Hennessy VSOP $17

Courvoisier $13

Hine Rare VSOP $16

Bisquit & Dubouche VSOP $15

Remy Martin VSOP $14

Remy Martin 1738 $15

Larressingle VSOP Armagnac $16

d"Arroze Armagnac $23

Pays d'Auge Calvados $12

Louis 13th $150 per half ounce, $225 ounce

D'usse $12

Pierre Ferrand Ambre $13

Clear Creek Eau De Vie De Poire $13

Grand Marnier $9

Grand Marnier Louis-Alexandre $17

Grand Marnier Cuvee du Centenaire $45

Dessert Wines

Chateau Laribotte Sauternes, Bordeaux $13

Elio Perrone Moscato d'Asti $12

Inniskillen Vidal Ice Wine $18

Ports and Sherrys

Cockburn Lbv $11

Grahams Ruby Red $8

Taylor Fladgate Ruby $9

Fonseca 20 year $15

Sandeman Tawny $9

Quinta do Noval 10 year $11

Dows Boardroom Reserve Tawny $11

Dow's 20 year $21

Tio Pepe Fino Sherry $12

Alvear Solera 1927 Sherry $12

Lustau Amontillado Sherry $13

Absinthe/Pastis

Grande Absente $13

Duplais Verde $14

Pernod $10

Ricard $10

Chartreuse VEP $40