

Desserts

Profiteroles *crisp choux pastry with vanilla bean ice cream topped with chocolate sauce and toasted almonds* **4 (for one) / 9 (for three)**

Crème Brûlée *traditional French vanilla bean custard with oatmeal lace* **8 (GF without lace)**

Gâteau au chocolat GF *flourless chocolate decadence cake served over raspberry coulis* **8**

Apple Tart *rustic, flaky crust, fresh cinnamon apple filling, topped with caramel sauce* **9**
(à la mode **add 2**)

Butternut/White Chocolate Bread Pudding
croissant bread pudding with spiced and caramelized butternut squash, white chocolate crème fraîche **9**

Gelato du Jour **4**

Seasonal Sorbet **4**

GF = Gluten-Free

V = Vegan

Coffee / Espresso

<i>Graffeo Coffee, French Roast and Swiss Water Decaf</i>	
Coffee (regular or decaffeinated)	3.25
Espresso	4.00
Noisette	4.00
Cappuccino	4.50
Latte	4.50
Ghirardelli Chocolate Mocha	5.00
Ghirardelli White Mocha	5.00
*Flavored syrup upon request	

Single Malt Scotch

Glenlivet 12y	12
The Macallan 12y	20
Oban 14y	24
Lagavulin 16y	26
Balveny Portwood 21y	35

Ports & Dessert Wines

Fonseca Bin #27	8
Dono dal Cielo Davenport	9
Taylor Fladgate Tawny 10y	9
Heitz Ink Grade	10
Cockburn Tawny 20y	11
Banyuls-Domaine de la Tour Vieille - 2013	15
Castelnau de Surduirant Sauternes	15
Taylor Fladgate Tawny 30y	32

Cognac - Armagnac & Calvados

Courvoisier VSOP Cognac	15
Remy Martin VSOP Cognac	15
Courvoisier XO Cognac	30