



Dessert & Cocktail Menu

CREAMY

VANILLA CRÈME BRULEE (Crème Brulée Vanille) 11

Elegant rich vanilla custard with a caramelized sugar topping served with fresh berries

COFFEE & CARDAMOM CRÈME BRULEE (Crème Brulée au Café et à la Cardamome) 13

A rich, creamy coffee custard with a caramelized sugar topping served with coffee ice cream

LIME & GINGER DECONSTRUCTED CHEESECAKE (Cheesecake Déconstruit Citron Vert & Gingembre) 15

A rich, creamy deconstruction of luscious cheesecake and lime granita

CAKES | PIES

FRENCH APPLE CAKE (Gâteau aux Pommes Français) 7.95

A moist vanilla sponge filled with fresh apples and served with chilled crème anglaise

POWERFUL EMOTIONS CHOCOLATE CAKE (Gâteau au Chocolat) 11.95

A decadent intense slice of chocolate cake with cream cheese frosting

BRANDY SWEET POTATO PIE (Tarte de Patate Douce au Brandy) 13.95

A decadent slice of sweet potatoes, lemon zest, brandy, and spice with Chantilly cream topping

COOL STUFF

DOUBLE VANILLA ICE CREAM (Double Glace Vanille) 7.50

Double scoop rich vanilla ice cream optional chocolate or caramel syrup

FAUX ARNAUD STRAWBERRY (Faux Arnaud Fraise) 12.50

Vanilla ice cream, berries, whipped cream, burgundy wine sauce

COCKTAILS

CLASSICS

Champs-Elysees (*vsop cognac, chartreuse, angostura, lemon*) 24
French 75 (*champagne, gin, lemon*) 11
Negroni (*sweet vermouth, Campari, prosecco*) 15
Old Fashion (*bourbon, bitters*) 10

PREMIER

Embellir Signature Blue Diamond (*gin, blue curacao, crème de violette, champagne*) 18

NON-ALCOHOLIC

Virgin Strawberry Daiquiri (*strawberries, club soda, lemon*) 7
The Fake Bitch (*pineapple chunks, lemon, lime, club soda*) 7.25
Jolene Margarita (*citrus, seltzer, salt*) 7
Bitter Healing Campari Soda (*Campari, club soda, orange juice*) 8
Faux 75 (*bitter lemon soda, lemon juice*) 5

AVANT GARDE

Pepper Michelada (*Guinness dark beer, spicy lime popsicle*) 12
Pepper Rose Pipe (*Titos vodka, club soda, rose essence pipette, rose petal*) 17.50

WINES

CHAMPAGNE

Cordon Negro (*Spain, dry to brut*) 8, 25

RED

Josh Cellars Cabernet Sauvignon (*California, dry*) 7, 22
San Antonio Winery Imperial (*California, semi-sweet*) 7, 22
Barefoot Moscato (*California, red, sweet*) 6, 16

WHITE

Oyster Bay (*New Zealand, pinot grigio*) 6, 24
Josh Cellars Chardonnay (*California, white*) 7, 22

APPORTEZ LE VOTRE

Bring Your Own (*chilling, Stemware, Uncorking, Refilling*) 25

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18% Gratuity for parties of 6 or more

All credit cards are welcomed; tap and touchless available

Some menu items may not be available | More herbal tisanes & cocktails available

THANK YOU FOR YOUR PATRONAGE!

Merci!

