



DESSERTS

Thin Baked Apple Tart with Vanilla Bean Ice Cream (15 min).	\$16.00
Traditional Grand Marnier Souffle with Orange Sabayon (20 min).	\$20.00
Baked Alaska, Strawberry & Vanilla Ice Cream, Grand Marnier Meringue.	\$20.00
Bittersweet Chocolate Fondant, Truffle Ganache, Chocolate Ice Cream.	\$16.00
Tahitian Vanilla Bean Crème Brûlée, Ginger, Almond tuille.	\$14.00
Vanilla Bean, Chocolate or Strawberry Ice Cream.	\$12.00
Mango or Orange Sorbet.	\$12.00
Tarta de queso vasca.	\$18.00

A SELECTION OF FRENCH AND SPANISH CHEESES

Select 3 or 5 \$7.95 e

Pure Manchego Cured Shjeep, Tetilla Gallego, Brie de Meaux,
French bGoat Cheeese, Forme de Ambert, Gruyere

Julius Meinl Coffees & Teas

Espresso. \$5.50 Noisette. \$6.50 Capuccino \$6.50

Early Grey.	\$5.50	English Breakfast.	\$5.50
Organic Green.	\$5.50	China Green-Jasmine.	\$5.50
Chamomile.	\$5.50	Organic Peppermint.	\$5.50



CHAMPAGNE & COCKTAIL

Champagne, Louis Dumont, Rose, Cuvee, France.	\$25.00
Champagne, Louis Dumont, Brut White, Cuvee, France.	\$25.00
Bellini - Champagne, Creme de Peches.	\$20.00
Kirk Royal - Champagne, Creme de Casis.	\$20.00
Mimosa - Champagne, Orange Juice.	\$20.00
Spritz Aperol- Aperol, Champagne, Orange.	\$20.00

VERMOUTH & SANGRIA

Vermouth Dolin de ChamberyDry, France.	\$18.00
Vermouth Dolin de ChamberyDry, France.	\$18.00
Vermouth Dolin de ChamberyDry, France.	\$15.00
Vermouth Dolin de ChamberyDry, France.	\$15.00
Sangria Red or White, Hommade.	\$15.00

SHERRY

Jerez, Hidalgo Gobernador Oloroso, Spain.	\$18.00
---	---------

SAUTERNES

Sauternes, Emotion La Tour Blanche, France.	\$21.00
---	---------

PORT

Tawny Port, Broadbent, 10 Years, Portugal.	\$21.00
--	---------

VIN DOUX NATUREL

Banyuls, Gerard Bertrand, 2018, France.	\$21.00
---	---------

Prices subject to change without notice.