

## DESSERTS

### STRAWBERRIES & CREAM MILLE-FEUILLE 16

classic napoleon, puff pastry, pastry cream, whipped cream & fresh berries

### PARIS-BREST A LA NOISETTE ET AMANDES 16

pâte a choux, sliced almonds & praline mousseline

### CRÈME BRÛLÉE 16

vanilla custard & cookies

### CHOCOLAT CUBE 16

sponge cake, chocolate ganache & chocolate mousse

### PASSION FRUIT CRÊPE 16

thin pancake, passion fruit jelly & chantilly

### GRAND MARNIER, CHOCOLATE, OR PISTACHIO SOUFFLÉ 17

### ASSORTMENT OF CHEESES & THEIR GARNISHES 26

### TRIO OF HOUSE MADE SORBETS OR ICE CREAMS 12

## AFTER DINNER DRINKS

### *Port Wines*

Presidential Porto LBV 2011 \$18

Tawny 10yr \$20

Tawny 20yr \$30

Tawny 30yr \$40

### *Cognac*

Remy Martin XO \$35

Remy Martin V S O P \$25

Courvoisier V S O P \$25

Hennessy Paradis \$65

Delamain Grande Champagne \$36

Martell Cordon Bleu \$33

### *Armagnac*

Larressingle V S O P \$25

Larressingle XO \$32

### *Brandy*

Slivovitz Plum \$23

La Captive Poire William \$23

### *Sauternes*

Château Miselle \$14

Hawk & Horse Vineyards, Sweet

Cabernet Sauvignon \$20

