

La Provence

RESTAURANT & TERRACE

Desserts

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

Citron pots de crème *lemon "custard"* 7

Crème Brûlée *traditional French vanilla bean custard* 8

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

Beignets d'arachide *powdered sugar, salted chocolate hazelnut sauce* 8

Pouding au pain *raspberry white chocolate bread pudding, vanilla ice cream* 9

**Sorbet et Gelato du Jour or
Vanilla Ice Cream** 4

Cookie Plate (3) 4

Gluten-Free Cookie (1) 2.75



Cupcakes 4

Mini-Pies 4.5

Quantities limited, check with your server for today's flavors!

Coffee / Espresso

<i>Graffeo Coffee, French Roast and Swiss Water Decaf</i>	
Coffee (regular or decaffeinated)	2.75
Espresso	2.50
Noisette	2.50
Cappuccino	2.75
Latte	2.75
Ghirardelli Chocolate Mocha	3.25
Ghirardelli White Mocha	3.25
*Flavored syrup upon request	

Single Malt Scotch

Glenlivet 12y	9
The Macallan 12y	10.5
Oban 14y	11.5
Lagavulin 16y	14.5
Balveny Portwood 21y	25

Ports & Dessert Wines

Fonseca Bin #27	5
Taylor Fladgate Tawny 10y	7
Cockburn Tawny 20y	9
Banyuls-Domaine de la Tour Vieille - 2009	13
Castelnau de Surduirant Sauternes	13
Taylor Fladgate Tawny 30y	27
Heitz Ink Grade (3 oz. glass OR 375 ml bottle)	13/33

Cognac - Armagnac & Calvados

Courvoisier VSOP Cognac	14
Remy Martin VSOP Cognac	14.5
Courvoisier XO Cognac	18