

## 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

**Chocolate Hazelnut Mousse Bomb** *vanilla sponge cake, hazelnut brittle, anglaise* 8

**Croissant Bread Pudding** *bourbon sauce, vanilla bean gelato* 8

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

**Cookie Plate (3)** 4

**Gluten-Free Cookie (1)** 2.75

*Ask your server about today's fresh pastry selections available from our deli*

\*01-25-18

## 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 - 2014	13
Castelnau de Surduirant Sauternes	13
Taylor Fladgate Tawny 30y	27
Renwood Amador Ice Wine	13/37

## Cognac - Armagnac & Calvados

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