

Desserts

Profiteroles

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

Crème Brûlée **GF***

traditional French vanilla bean custard with fresh berries **9**

Gâteau au Chocolat **GF**

flourless chocolate decadence cake served over raspberry coulis **9**

Caramel Apple Bread Pudding

croissants soaked in vanilla bean custard and baked, topped with caramel drizzle, candied pecans, warm apple compote and vanilla whipped cream **10**
(à la mode **add 2**)

Dulce de Leche

Moist vanilla cake enriched with sweet dulce de leche and topped with crisp chocolate caramel pearls **10**

Gelato du Jour **4**

Seasonal Sorbet **4**

GF = Gluten-Free

V = Vegan

* Not available to-go

Coffee / Espresso

<i>Graffeo Coffee, French Roast and Swiss Water Decaf</i>	
Coffee (regular or decaffeinated)	3.50
Espresso	4.00
Noisette	4.00
Cappuccino	4.50
Latte	4.50
Ghirardelli Chocolate Mocha	5.50
Ghirardelli White Mocha	5.50
*Flavored syrup upon request	1.00

Single Malt Scotch

Glenlivet 12y	20
The Macallan 12y	23
Oban 14y	27
Lagavulin 16y	30
Balvenie Portwood 21y	56

Ports & Dessert Wines

3 oz. pours

Fonseca Bin #27	8
Licor 43	9
Taylor Fladgate Tawny 10y	9
Castelnau de Surduirant Sauternes	13
Banyuls 2017	15
Cockburn Tawny 20y	18
Taylor Fladgate Tawny 30y	35

Cognac - Armagnac & Calvados

Courvoisier VSOP Cognac	18
Remy Martin VSOP Cognac	18
Courvoisier XO Cognac	36