



Sample Menu

Our chef uses the freshest products available so our menu is subject to change frequently.

COGNACS

Courvoisier VS	13
Courvoisier VSOP	16
Grand Marnier Quintessence	110
Hennessy Paradis	125
Hennessy VSOP	24
Hennessy XO	46
Delamain Tres Venerable	55
Gaston Paradis	69
Martell Cordon Bleu	34
Remy Martin VSOP	18
Remy Martin XO	32
Remy Martin Extra	95

Remy Martin Louis XIII

.5 oz	95
1 oz	175
1.5 oz	250
2 oz	300

SOUFFLÉ

choice of:

dark chocolate, grand marnier, seasonal

14

WARM CHOCOLATE TORTE (GF)

cajeta cream, crème fraîche gelato

STONE FRUIT CLAFOUTI

sweet pinot, vanilla gelato

COCONUT PANNA COTTA

lime pomegranate glaze, fresh berries

SORBETS OF THE MOMENT (GF)

12

DESSERT WINES

Moscato d' Oro , Robert Mondavi	10
Aszu 5 Puttonyos, Royal Tokaji	17
Dolce, Far Niente	25

PORTS

Taylor Fladgate LBV	14
Taylor Fladgate 10 yr Tawny	17
Grahams 20 yr Tawny	22
Heitz Ink Grade	18
Dow's 30 yr Tawny	36
Fonseca Bin 27	12

COFFEE

illy Espresso	4.50
Latte	4.50
Cappuccino	4.50
French Press regular or decaf	small 8
	large 14

*WE ARE REQUIRED TO INFORM PATRONS THAT FOODS COOKED TO ORDER INCLUDING PROTEIN, EGGS, FISH AND POULTRY MAY INCREASE YOUR RISK OF FOOD BOURNE ILLNESS. AN AUTOMATIC GRATUITY OF 18% WILL BE ADDED TO PARTIES OF EIGHT OR MORE.