

BRASSERIE TEN TEN DESSERT

POT DE CREME

bruléed chocolate pot de creme with whiskey cream and vanilla macarons

6.95



RASPBERRY PARFAIT

raspberry creme, vanilla mousse, fresh raspberry compote & limoncello soaked angel food cake

6.95



WALNUT TART

almond & walnut tart, stout poached pears & crème fraiche ice cream

6.95



PROFITEROLES

vanilla ice cream & chocolate sauce

5.25



WARM STICKY DATE CAKE

caramel kahlua ice cream, toasted pecans, caramel sauce

6.95



BEIGNETS

French market doughnuts dusted with powdered sugar & lemon crème

5.95



PISTACHIO DACQUOISE

Almond meringue, pistachio buttercream, yogurt mousse, fresh strawberries & pistachio geli

6.95



CRÈME BRÛLÉE

6.25



ICE CREAM & SORBET

4.50

pastry chef **JOHN PARKINSON**

FROMAGE

CHEF SELECTIONS

SINGLE 7.00 PLATE 14.00

Cheese sourced from Murray's Cheese New York, New York

DESSERT WINES

'03 Les Clos de Paulilles - 375 ml - Banyuls - Grenache	8.00	40.00
'05 Jaboulet - 375 ml - Muscat de Beauges-de-Venise	8.50	42.50
'04 Château Cosse - 375 ml - Semillon Blend - Sauternes	12.00	60.00
'03 Tirecul - 'Les Pins' - Muscadelle/Semillon Blend - Monbazillac	14.00	70.00
'06 Inniskillin - Icewine - 375 ml - Riesling - Niagara	20.00	100.00
Château d'Yquem - 375 ml - Semillon Blend - Sauternes		300.00



PORT



Fonseca Bin 27	6.00
Taylor Fladgate - Late Bottled Vintage	8.00
Taylor-Fladgate - 10 yr.	7.00
Taylor-Fladgate - 20 yr.	10.00
Taylor-Fladgate - 30 yr.	20.00
Taylor-Fladgate - 40 yr.	30.00



BRANDY/COGNAC



Courvoisier VSOP/XO	8.00/16.00
Germain Robin Fine	7.00
Martell Cordon Bleu	14.00
Rémy Martin VSOP/XO	8.00/16.00
Massenez - Poire Williams - Pear Brandy	14.00