

DESSERT

TARTE AU CITRON

lemon curd • sable breton
torched meringue
8.95

POT DE CRÈME

chocolate Valhrona • coffee • chocolate biscotti
7.25

PROFITEROLES

puff pastry • vanilla ice cream • chocolate
7.25

PETIT GÂTEAU

dark chocolate mousse
dacquoise sponge • crispy feuilletine
caramel & hazelnut glaze
9.25

WARM STICKY DATE CAKE

caramel Kahlua ice cream
toasted walnuts • house made caramel
8.95

CRÈME BRÛLÉE ✦

classic French vanilla custard • brûléed sugar
7.25

MACARONS PARISIENS ✦

selection of three
7.50

ICE CREAM & SORBET ✦

4.50

FROMAGE

8.95 EACH | 22.95 FOR 3

BURRATA ALLA PANNA

CALIFORNIA, USA

Pasteurized cow's milk
fresh mozzarella filled with rich cream

SPRING BROOK FARM

'TARENDAISE'

VERMONT, USA

Raw cow's milk
firm Alpine style
robust • nutty • spicy



CAMEMBERT ROUZAIRE

SEINE-ET-MARNE, FRANCE

Pasteurized cow's milk
soft ripened • creamy mouthfeel
mushroom hints • citrus tang

CARR VALLEY

'PENTA CRÈME BLUE'

WISCONSIN, USA

Pasteurized cow's milk & cream
smooth • earthy • mild spice

✦ INDICATES ITEMS THAT ARE GLUTEN FREE

COFFEE & TEA

CODA COFFEE 3.25

FRENCH PRESS COFFEE 4.25

ESPRESSO | CAPPUCCINO

CAFÉ LATTE 3.50 | 4.50 | 4.75

HOT CHOCOLATE 4.25

SANCTUARY CHAI

BOULDER, CO 4.50

MIGHTY LEAF TEA 3.25

Green Tea Tropical

White Orchard

Chamomile Citrus

Organic Earl Grey

Organic Breakfast

Organic Mint

DESSERT WINES

'11 HERMAN MOSER

375 ml - Pinot Blanc 'Beerenauslese'
10.00 | 50.00

'15 MAISON NICOLAS

375 ml - Semillon Blend - Sauternes
13.00 | 65.00

'12 MERRY EDWARDS

375 ml - Late Harvest - Sauvignon blanc
15.00 | 75.00

PORT

FONSECA BIN 27 - RUBY 6.50

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 VS | VSOP 10.00 | 12.00

GERMAIN ROBIN - COAST ROAD RESERVE 10.00

MARTELL CORDON BLEU 14.00

RÉMY MARTIN VSOP | XO 12.00 | 16.00

MASSENEZ • POIRE WILLIAMS • PEAR BRANDY 14.00

DELAMAIN VESPER • 'GRAND CHAMPAGNE' COGNAC 18.00