

DESSERT

CARAMEL FINANCIER

warm caramel financier cake
toasted hazelnuts, walnuts, almonds
crème anglaise
9.95

TARTE AU CITRON

lemon curd • sable breton
torched meringue • housemade lemon sorbet
9.25

POT DE CRÈME

chocolate Valhrona • coffee • chocolate biscotti
7.95

CREAM PUFFS

vanilla mascarpone & Nutella
9.95

PETIT GÂTEAU

dark chocolate mousse
dacquoise sponge • crispy feuilletine
caramel & hazelnut glaze
9.95

CRÈME BRÛLÉE

classic French vanilla custard • brûléed sugar
7.95

MACARONS PARISIENS

selection of three
8.25

ICE CREAM & SORBET

FROMAGE

9.25 EACH | 25.95 FOR 3

BURRATA ALLA PANNA

CALIFORNIA, USA
Pasteurized cow's milk
fresh mozzarella filled with rich cream

SPRING BROOK FARM 'TARENTEISE'

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

SHEPHERD'S WAY FARM BIG WOODS BLUE

MINNESOTA, USA

Pasteurized sheep's milk
creamy • sharp • tangy

✦ INDICATES ITEMS THAT ARE GLUTEN FREE

COFFEE & TEA

CODA COFFEE 3.50

FRENCH PRESS COFFEE 4.50

ESPRESSO | CAPPUCCINO

CAFÉ LATTE 3.75 | 4.75 | 5.25

HOT CHOCOLATE 4.25

SANCTUARY CHAI

BOULDER, CO 4.95

MIGHTY LEAF TEA 3.50

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

'15 INNISKILLIN

375 ml - Vidal - Ice Wine
20.00 | 100.00

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

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