

DESSERT

COGNAC

Courvoisier Initiale
Courvoisier V.S.O.P
Courvoisier X.O.
Courvoisier X.O. Imperial
Hennessy Paradis Extra
Hennessy X.O.
L'Esprit de Courvoisier
Martell Cordon Bleu
Martell X.O. Supreme
Remy Martin Extra Perfection
Remy Martin Louis XIII
Remy Martin X.O.
Richard Hennessy

CORDIALS

Danny Devito Limoncello
Frangelico
Grand Marnier
Grand Marnier Cent Cintenaire
Grand Marnier Cent Cinquantenaire
Nocello
Sambuca Romana

PORTS

Cockburn 10-Year Tawny
Fonseca Bin No. 27
Grahams 1991
Sandeman 20-Year Tawny
Taylor Fladgate 20-Year Tawny
Warres Warrior Reserve

DESSERT WINE

Bodegas Dios Baco,
Pedro Ximenez Solara, Spain
Ferrari-Carano "Eldorado Noir",
Russian River, California, 2006
Juliana Vineyards "Naughty",
Napa Valley, California, 2003
Michele Chiarlo, Nivole Moscato d'Asti,
Italy, 2004
Vin de Glacière, Riesling,
Washington, 2006

STRAWBERRY PROFITEROLE

A Pate a Choux filled with Strawberry Ice Cream with Fresh Strawberries and Strawberry Sauce

BITTER ALMOND PARFAIT

Roasted Apricot and Caramel Sauce

CHERRY CLAFOUTIS

Served with Pistachio Ice Cream

CHOCOLATE SOUFLÉ

Caramel Ice Cream and Whipped Cream

CHEESECAKE

Rich, Creamy Cheesecake served with Passion Fruit

WARM APPLE TART

Thin, Crisp Puff Pastry topped with Fresh Golden Apples accompanied with Vanilla Bean Ice Cream

CHOCOLATE BAR

Dark Chocolate Cream, Orange Confit Chocolate Ice Cream

ARTISANAL CHEESE PLATE

served with sweet accompaniments and bread basket

Ask your sommelier for wine or port pairing

THREE CHEESES

FIVE CHEESES

Bleu Bénédicтин - served with Rosemary Infused Roasted Apple
Cow/Canada: made by la Fromagerie de l'Abbaye de Saint Benoit du Lac in Québec. A semi-soft, whole milk blue cheese that is deeply veined and reminiscent of mushrooms.

Old Chatham

Hudson Valley Camembert - served with Mache Salad
Cow & Sheep/USA: made by Old Chatham Company in New York. A soft cheese with a smooth and buttery flavor but with the texture of triple-creme.

Tourmalet

- served with Red Wine Pear Puree
Sheep/Pyrenees, France: made by Christian Pardou. Semi-firm cheese with a sharp, nutty flavor and a meaty finish.

Tomme de Savoie

- served with Fig Chutney
Cow/France: made in Valley of the Savoie in the French Alps. Semi-hard cheese with a nutty flavor and an earthy aroma.

Cabecou Feuille

- served with Guava Paste
Goat/Perigord, France. Soft goat cheese, dipped in plum brandy and sprinkled with coarse black pepper. It is smooth and creamy with a tangy bite.