

# Fromages

Choice of 2 – 15, Choice of 3 – 18, Choice of 5 - 24

## Tomme de Savoie

France / Savoy • Alpine cheese with a nutty mushroom flavor and distinct musty aroma

## Ossau Iraty

France / Basque • Firm sheep's milk cheese with hints of floral and grassy sweetness and nutty flavor

## Petit Pont-l'Evèque

France / Normandy • Moderately aromatic cheese with a beefy aroma and a slightly sweet finish

## Le Cabrie

France • Soft-ripened goat cheese. As it ages, Le Cabrie becomes soft and creamy

## Bleu d'Auvergne

France / Auvergne • Pasteurized cow milk, buttery, with nutty notes

## Desserts • 12

### Passion Fruit Mousse • 180 cal

Light passion fruit mousse



### Trio of Sorbets • 195 cal

Apricot, pear, raspberry, mini tuiles



### Melt down chocolate dome

Raspberry mousse, peach schnapps, granola, berries, vanilla ice cream, chocolate sauce

### Tahitian vanilla crème brûlée

Caramelized & topped with fresh berries

### Tarte Fine

Apricot and apple tart, roasted apricot, apricot sorbet

### Chocolate Delice

Grand Marnier chocolate mousse in a chocolate cup

### Caramelized Canelé Bordelais

Fig compote, roasted nuts, pistachio ice cream

## Dessert Wines & Coffee Cocktails

Muscat Blanc

Beaume de Venise, 2011 • 15

Semillon, Sauvignon Blanc

Dolce Late Harvest, 2009 • 25

Grenache

Banyuls Chapoutier, 2009 • 19

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With Lavazza coffee

Irish coffee (Whiskey) • 14

Jamaican coffee (Dark rum) • 14

Mexican coffee (Kahlua) • 14

French coffee (Cognac) • 14



For a group of 6 attendees or more, a 20% gratuity will be added automatically.

Notice: the consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Some foods may contain nuts, dairy, eggs, shellfish or other allergens. Please notify a member of our team of any allergy or restriction.