

Dessert Wines & Classic Ports

Chateau Les Justices, Semillion, Sauturnes, France 2014 \$19.

Lustau, Pedro Ximenez, Sherry, Spain, NV \$12.

Taylor Fladgate, Tawny Port, 10/20/30 \$15./\$25./\$35.



Barista Selections

Illy Coffee \$6.

Espresso/Double Espresso \$6./\$10.

Cappuccino, Café Latte \$7.

Palais des Thes Fine Teas & Herbal Infusions \$8.



Sweets

Alhambra | chocolate almond sponge, chocolate ganache, brandied cherries, cherry sorbet \$8.

Baba Au Rhum | yeast cake, orange rum syrup, mousseline & chantilly cream, candied orange \$10.

Brandied Plum Clafoutis | black plums, crepe tart, star anise ice cream \$8.

Cheesecake | vanilla cheesecake, salted caramel, chocolate espresso shortbread \$7.

French Apple Tart | puff pastry, apples, vanilla ice cream \$7.



Pastry Chef Kimberly Broome

Executive Chef Sebastien Giannini