



BRASSERIE

## DESSERTS

9.

APRICOT BREAD PUDDING  
strawberry marmalade, vanilla icecream

MILK CHOCOLATE GATEAU  
ganache, salted peanuts, caramel

BLUEBERRY-LEMON CHEESECAKE  
gingered graham crust, blueberry confiture

WHIPPED HAZELNUT PUDDING  
butterscotch cookies, chocolate chips

WARM ALMOND MADELINES  
grand marnier chocolate fondue

SELECTION OF ICE CREAM & SORBETS

ASSORTED PETITS FOURS AND COOKIES

## FROMAGE

One / 5. Three / 14. Five / 18.

- Petit Billy - Abbaye de Bellocq - Delice de Bourgogne -  
-Tomme de Savoie - Bleu d'Auvergne -

## VIN DE DESSERT

Muscat de Beaumes-de-Venise, Vidal-Fleury, 2008	8.
Banyuls, Les Clos de Paulilles, France, 2008	10.
Quarts de Chaume, Domaine des Baumard, France, 2003	12.
Sauternes, Château Les Justices, France, 2008	16.
Ice Wine, Inniskillin, Vidal, Niagra, 2007	20.

## PORT / MADEIRA

Graham's 20 yr Tawny Port	12.
Graham's 30 yr Tawny Port	20.
Graham's 40 yr Tawny Port	30.
Blandy's 10 yr Malmsey Madeira	12.

## CAFÉ

Coffee	4.	Latte	6.
Espresso	5.	Vanilla	7.
Double Espresso	7.	Caramel	7.
Cappucino	6.	Mocha	7.