

# LES DESSERTS

**GÂTEAU AU CHOCOLAT**  
Warm Valrhona chocolate cake  
with crème anglaise 7

**TARTE AU CITRON**  
Fresh lemon tart with honey  
meringue and raspberry purée 7

**SORBET DU JOUR**  
Seasonal sorbet 6

**MARQUISE AU CHOCOLAT**  
Rich chocolate mousse with fresh  
berries and crème fraîche 7

**PROFITEROLES**  
Choux pastry filled with vanilla  
ice cream and chocolate sauce 6

**FROMAGE** A selection of European-inspired cheeses served with seasonal preserves and cranberry-walnut bread. 6 each or 20 for all four

**PLEASANT RIDGE RESERVE**  
Uplands Farm  
**NATIVE SHEEP**  
Carr Valley

**GRAND CRU®**  
Emmi Roth  
**SEASONAL**  
Chef's selection

## CAFE

### ILLY ESPRESSO

From Italy and arguably the world's finest Espresso

**ESPRESSO**  
An intense shot of dark roasted coffee 3.<sup>50</sup>

**CAPPUCCINO**  
Espresso with equal parts steamed milk and foam 4.<sup>50</sup>

**LATTE**  
Espresso with steamed milk and a touch of foam 4.<sup>50</sup>

## DIGESTIFS

### COGNAC

Belle Brillet Pear Cognac 13  
Courvoisier XO 31  
Hennessy 11  
Remy VSOP 11

### BOURBON

Angels Envy 12  
Blantons 15  
Bookers 14  
Breckenridge 11  
Bulliet 9  
EH Taylor Small Batch 11  
Great Northern Vanguard 9  
Jefferson's Sauternes Cask 32  
Michters Sour Mash 12  
Willet 10

### RYE

Bulliet 9  
EH Taylor Straight Rye 17  
Great Northern 10  
High West Double Rye 9  
Michters Straight Rye 10  
Sazerac 9  
Templeton 11

### SCOTCH

Balvennie DoubleWood 12 year 15  
Balvennie Caribbean Cask 14 year 17  
Balvennie DoubleWood 17 year 27  
Chivas Regal 12 year 9  
Glenfiddich 12 year 11  
Glenlivet 12 year 11  
Yamazaki 12 year 19  
Johnny Walker Blue 50  
Ledaig 10 year 16  
Macallan 12 year 15  
Macallan 18 year 45  
Oban 14 year 21  
Talisker 10 year 19

### DESSERT WINE

Château Bouscassé Brumaire 10  
Château La Riviere Sauternes 9

### PORT

Fonseca 10 year Tawny Port 12  
Grahams 10 year Tawny Porto 11

### SHERRY

Dry Sack 11  
Harveys Bristol Cream 7