



Desserts

Dessert du Jour, (included in prix fixe menu).....6

Daily dessert selection

Bread Pudding, sauce caramel au rhum, (included in prix fixe menu).....6

Bread pudding with raisins and pineapple, caramel rum sauce

Creme Catalane aux fruits rouge, (prix fixe menu add \$4).....8

Bourbon vanilla "Crème brulee", garnished with fresh red berries

Mousse au Chocolat, (prix fixe menu add \$4).....8

Belgian chocolate mousse flavored with orange zest, served with "Gavottes"

Tarte Tatin, (prix fixe menu add \$4).....8

Upside down baked caramelized granny-smith apple tart,
(with vanilla ice cream, add 2.00)

Coupe de glace ou sorbet, (prix fixe menu add \$3).....7

Ice cream or sorbet

Cheese

Selection of French cheeses, Two selections.....9 Four selections.....15

Beverage accompaniments

Pineau des Charentes, Domaine de la Margotterie, Cognac 9

Sweet and full bodied, fortified wine of Ugny-blanc grape and Cognac

Sauternes, Ch. Lamothe-Guignard, 004, Bordeaux, 12

A late harvest sauvignon blanc- semillon from the famous Sauternes vineyards

Porto, late bottled 2005 "Ruby" or 10 year old "Tawny", 9

Full bodied and fruity ruby or dry tawny port with a nice light wood finish

Banyuls Rimage, Cornet & Cie, Languedoc-Roussillon 12

Vin doux naturel from Grenache noir, 2006 (like tawny port)

Coteaux de l'Aubance, Chateau la Variere, Anjou, 9

Botrytised Chenin blanc, delicate passion fruit and pear aromas, hint of apple

Madeira, Cossart Gordon, 5 years, Madeira Island, 12

Fortified wine, Bual grape (toast to the declaration of Independence)

Pomeau de Normandie, liqueur de Calvados, 10

Apple Cider fortified with apple brandy

Neige, Cidre de glace, apple ice wine, Quebec, Canada, 12