

Pied à Terre

“I am starting to think that maybe memories are like this dessert.
I eat it, and it becomes a part of me, whether I remember it later or not.”

Erica Bauermeister, The School of Essential Ingredients

SELECTION OF FRENCH CHEESES

19

Suggested Pairing: Pinot Noir, Burgundy, France, 2011- \$17.50

LAVENDER CRÈME BRULÉE

Served with an Almond Tuile

11

Suggested Pairing: Pineau des Charentes “Vieux”, Paul Marie & Fils - \$21

DECONSTRUCTED LOG

Caramelized Tuile, Mascarpone Mousse, Strawberry au Poivre, Valrhona Chocolate Mousse,
Lemon Thyme Sorbet

14

Suggested Pairing: Rivesaltes Ambre, Domaine Lafage, White Hors d’Age, - \$14

VALRHONA CHOCOLATE FONDANT

Tuile and Vanilla Ice Cream

13

Suggested Pairing: Barolo Chinato Cocchi- \$19

DECONSTRUCTED VACHERIN

Vanilla Ice Cream, Strawberry Sorbet, Meringue
Fresh Coulis of Red Berries, Red Berries

13

Suggested Pairing: Rivesaltes Ambre, Domaine Lafage, White Hors d’Age, - \$14

RASPBERRY CRACKED PROFITTEROLLES

Cracked Puff Pastry, Vanilla Ice Cream and Raspberry Coulis

12

Suggested Pairing: Rivesaltes Ambre, Domaine Lafage, White Hors d’Age, - \$14

SELECTION OF HOMEMADE FRESH FRUIT SORBET

Passion Fruit, Lemon, Mango and Strawberry

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Pied à Terre

WHY NOT TRY ONE OF OUR AFTER DINNER DRINKS...

Cognac - Armagnac - Brandy - Eau de vie - Rum

Maison Paul Beau VSOP	24
Cognac "Reserve" Navarre	87
Armagnac Laubade XO	28
Armagnac Laubade 1972	60
Pear Eau de Vie Purkhart	15
Eau de Vie Cherry Rothman	16
Eau de Vie Apricot	17
Pineau des Charentes "Vieux" Paul Marie & Fils	25
The Scarlet Ibis (Trinidad)	15
Smith & Cross (Jamaica)	16
Kronan Punch	16

Cordial

Godiva White	14
Godiva Dark	14
Bailey's	11
Frangelico	11
Grand Marnier	17
Kahlua	11
Mandarine Napoleon	15
Sambucca Romana	11
Cointreau	15

Dessert Wine

Sauternes, Chateau de Cosse, Bordeaux, France, 2007,
By the Glass

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