



Nos Desserts

All our desserts are made in-house

Crème mousseuse au tapioca, fraises de nos régions	\$7.00
<i>Vanilla scented tapioca mousse, with Washington strawberries and a langue de chat cookie</i>	
Carré au chocolat, glace lavande-bergamote	\$7.00
<i>Dense chocolate cake square served with lavender-Earl Grey ice cream and chocolate sauce</i>	
Terrine glacée à la vanille et au citron	\$7.00
<i>Frozen terrine with lemon and vanilla ice creams, served with rhubarb compote and baked meringue</i>	
Glace ou sorbet du jour	\$6.50
<i>Two scoops of ice cream or sorbet of the day served with a cookie; ask your server for today's flavors</i>	
Glace à la vanille et sauce au chocolat	\$6.50
<i>Two scoops of vanilla ice cream served with warm chocolate sauce</i>	

Les Confiseries

Our house made confections

Caramels au beurre	\$.80/piece / \$6.50 for 10 pieces
<i>House made butter caramels, individually wrapped – also available in 10 piece gift bags to take home</i>	
Chocolat chaud	\$6.50
<i>Parisian-style hot chocolate made to order and served with whipped cream</i>	
Assiette de biscuits sucrés	\$6.00
<i>A selection of house made cookies</i>	

Les Fromages

Assiette de fromages	\$13.00/\$4.50
<i>Chef's selection of 5 cheeses from our cheese board, or by the ounce, with country bread</i>	

Vins Desserts

Porto Kopke Dry White Port	\$5.50
Porto Kopke Ruby Port	\$5.50
Dominique Andiran « Soyeaux » Vin de France 2012	\$6.00
Domaine Castera Jurançon 2011	\$7.20
Domaine Piquemal Rivesaltes Ambré 1990	\$8.15
Château D'Arlay Macvin du Jura Blanc or Rouge	\$12.50

†Notice: Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness.
Many dishes contain ingredients not listed on the menu. Please let us know if you have allergies or food sensitivities.