



## Nos Desserts

All our desserts are made in-house

<b>Tarte aux noix de pecan, poires pochées aux épices et bourbon</b>	<b>\$7.50</b>
<i>Pecan-honey tart served with bourbon-spice poached pears</i>	
<b>Gâteau beurre-épicé et ses pommes caramélisées</b>	<b>\$7.50</b>
<i>Butter-spice cake served with warm caramelized apples and whipped cream</i>	
<b>Beignets banane-chocolat, sauté de bananes au rhum</b>	<b>\$7.50</b>
<i>Chocolate-banana fritters served with bananas sautéed with rum and whipped cream</i>	

## Les Coupes Glacées

<b>La Dame Blanche</b>	<b>\$9.00</b>
<i>Vanilla bean ice cream, warm chocolate sauce, broken chocolate cookies and whipped cream</i>	
<b>Coupe d'automne à la glace de courge butternut <u>GF</u></b>	<b>\$9.00</b>
<i>Butternut ice cream, candied mixed nuts, butterscotch sauce and whipped cream</i>	
<b>Glace ou sorbet à la boule</b>	<b>\$7.50</b>
<i>Two scoops, served with a cookie. Your choice of vanilla or butternut ice cream or today's seasonal sorbet or ice cream. Ask your server for today's seasonal flavors.</i>	

## Les Confiseries

<b>Caramels au beurre <u>GF</u></b>	<b>\$ .80 per piece / \$7.00 bag of 10</b>
<i>House made butter caramels, individually wrapped – also available in 10-piece gift bags to take home</i>	
<b>Chocolat chaud <u>GF</u></b>	<b>\$7.50</b>
<i>Parisian-style hot chocolate made to order and served with whipped cream</i>	
<b>Assiette de biscuits sucrés</b>	<b>\$7.00</b>
<i>A selection of house made cookies</i>	

## Les Fromages

<b>Assiette de fromages</b>	<b>\$13.50/\$4.50</b>
<i>Chef's selection of 5 cheeses from our cheese board, or by the ounce; with country bread</i>	

## Vins Desserts

<b>Porto Kopke Dry White Port</b>	<b>\$5.50</b>
<b>Porto Kopke Ruby Port</b>	<b>\$5.50</b>
<b>Dominique Andiran « Soyeaux » Vin de France 2012</b>	<b>\$6.00</b>
<b>Domaine Bordenave Jurançon 2011</b>	<b>\$6.25</b>
<b>Domaine Piquemal Rivesaltes Ambré 1990</b>	<b>\$8.15</b>
<b>Château D'Arlay Macvin du Jura Blanc or Rouge</b>	<b>\$12.50</b>

GF = Gluten Free

†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.