



Nos Desserts

All our desserts are made in-house

Gâteau beurre-miel, pêches de nos régions	\$7.50
<i>Rich honey-butter cake served warm with poached Washington State peaches and whipped cream</i>	
Galette aux figues et crème d'amandes	\$7.50
<i>Rustic fig-almond cream tarte served warm with ruby port ice cream</i>	
Mousse au chocolat	\$7.50
<i>Traditional bittersweet chocolate mousse served with whipped cream and a cookie</i>	

Les Coupes Glacées

La Dame Blanche	\$9.00
<i>Vanilla bean ice cream, warm chocolate sauce, broken chocolate cookies and whipped cream</i>	
Coupe glacée à la meringue, au sorbet et aux fruits rouges <u>GF</u>	\$9.00
<i>Peach sorbet, crunchy meringue, rose syrup and seasonal berries</i>	
Glace ou sorbet à la boule	\$7.50
<i>Two scoops, served with a cookie. Your choice of vanilla or ruby port ice cream, peach sorbet or today's seasonal sorbet or ice cream. Ask your server for today's seasonal flavors.</i>	

Les Confiseries

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

Les Fromages

Assiette de fromages	\$13.50/\$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 Bordenave Jurançon 2011	\$6.25
Domaine Piquemal Rivesaltes Ambré 1990	\$8.15
Château D'Arlay Macvin du Jura Blanc or Rouge	\$12.50

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.