

## Cacao Desserts

Trio Of Crèmes Brûlées “ Raspberry, Cacao and Vanilla \$8

Flourless Warm Chocolate Cake with Vanilla Ice Cream, Mango Coulis Sauce \$8.95

Poached Pears with Hot Chocolate and Whipped Cream \$8

Pear Tart With Marzipan and Vanilla Ice Cream \$7

Sorbets: Raspberry, Lime and Mango \$7

Cheese Plate With Dried Figs, Walnuts and Toasted Bread \$12

**St Andre:** Cow's Milk, Buttery Flavor and Creamy with a Hint of Mushroom.

**Camembert:** Cow's Milk, Semi Soft, Slight Note Of Garlic and Truffle and Salty Finish.

**Petite Basque:** Sheep's Milk, Firm Yet Supple with an Oily Moist texture, Soft and Heavy on the Pallet, Unbelievably Nutty, Olivey, Fruity, Mild and Sweet.

**Le Chevrot:** Goat' Milk, Young Moist Spreadable Texture, Generous and Complex, with Hint of Hazelnut, Firm and Chewy Intensely Nutty, Piquant.

**Roquefort:** Sheep's Milk, Soft and Creamy with Intense, Complex, Spicy, Salty Flavor with a Hint of Minerals.

## Desserts Wines and Some Cordials

Blanquette de Limoux, Le Berceau (is a dry, creamy-textured sparkler with a fine yeasty character present in the aroma, with subtle and fresh fruit flavors of green apple and lemon and a clean finish Pairs with Chocolate dessert and Fruits Sorbets) \$9

Graham's Port LBV (Red and Jammy Black Fruit aromas, Floral, robust pairs with chocolate desserts, Hard Mature Cheese like Petit Basque and Soft goat Cheese) \$9

Graham's Port Old Tawny, 10 Years \$12

Château Loupiac-Gaudiet, Loupiac, Bordeaux, 2005, \$9

(Unctuous, fruity with complex aromas of acacia and toast,  
Perfect with Cheeses and Fruit Desserts)

Grand Marnier VSOP \$13

Sambuca Romana \$10

Courvoisier VSOP \$13

Remy Martin VSOP \$13