

Desserts

Brown Sugar Pecan Cake- Poached Pears with
Creme Fraiche Ice Cream

Apple Spice Cake- Vanilla Mousse, Apple Compote

Chocolate Terrine- Chocolate Crunch and Caramel Cream

Cafe Au Lait Creme Brule- Hazelnut Shortbread Cookies

10

Executive Chef Lauren Whittedge

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Executive Chef Lauren Whittedge

Dessert Drinks

French Connection

Courvoisier, VSOP, Disaronno Amaretto

Espresso Martini

French Espresso, Vodka, Coffee Liqueur

Brandy Ice

Blended House Vanilla Ice Cream, Brandy Creme
De Cacao, Drambuie, and Grand Marnier

FORTIFIED SIPPERS

2010 Dolce Late Harvest, Napa
98 | Btl

Carmes De Rieussec Sauternes FR 2013
50 | Btl

Chateau Guiraud, Sauternes, Bordeaux
126 | Btl

Fonseca Bin No.27 Port
6 | Glass

Graham's Six Grapes Special River
12 | Glass

Taylor Fladgate 10yr Tawney
9 | Glass

Taylor Fladgate 20yr Tawney
15 | Glass

Taylor Fladgate 30yr Tawney
35 | Glass

Executive Chef Lauren Whitledge

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