

# Paris Bar

## Dessert

PROFITEROLES . . . . .	16
<i>house-made choux buns, filled with vanilla orange chantilly, served with hot chocolate sauce</i>	
TAHITIAN VANILLA CREME BRULEE . . . . .	14
<i>baked vanilla custard, caramelized sugar, green market fruit</i>	
CHOCOLATE MOUSSE . . . . .	17
<i>71% Valrhona chocolate, chantilly cream</i>	
APPLE TARTE TATIN . . . . .	15
<i>organic pink lady apples, almond frangipane, crème anglaise</i>	
<b>add ice cream</b> . . . . .	5
FRESH BAKED COOKIES . . . . .	14
<i>chef's selection</i>	

## THE PARIS (ICE CREAM) BAR

### House Specialty

SUNDAE ROYALE . . . . .	22
<i>1 scoop each vanilla and chocolate, pirouette cookies, whipped cream &amp; chocolate sauce with assorted topping accoutrements</i>	



2 SCOOPS OF ICE CREAM . . . . .	10
<i>chocolate, vanilla or strawberry, served with chocolate sauce</i>	

## Fromages

*Artisanal Cheeses from Around the World.  
A selection of perfectly ripe cheeses from Europe and beyond.*

*Choice of 3...29 Choice of 5...39*

CAMEMBERT . . . . .	(New York)
<i>goat milk, soft &amp; tangy with a buttery finish</i>	
GOAT GOUDA . . . . .	(Netherlands)
<i>goat milk, semi-firm texture, sweet finish</i>	
COMTE . . . . .	(France)
<i>cow milk, firm &amp; nutty</i>	
P'TIT BASQUE . . . . .	(France)
<i>sheep's milk, semi-firm, with a caramel finish</i>	
PORT SALUT SAFR . . . . .	(France)
<i>Cow, semi-soft, sweet tangy</i>	

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## Cocktails

THE LAST WORD <i>citadelle gin, green chartreuse, maraschino</i> . . . . .	19
ESPRESSO MARTINI <i>vodka, vanilla, dandelion, fresh espresso, chocolate</i> . . . . .	20
ALL CHIPS ARE DOWN <i>woodford reserve bourbon, bergamot syrup, bitters</i> . . . . .	22

## Brandy

COGNAC PARK CARTE BLANCHE VS <i>Fin Bois &amp; Petite Champagne, FR</i> . . . . .	19
COGNAC HENNESSY VSOP 2022 <i>Grande Champagne &amp; Petite Champagne, FR</i> . . . . .	24
COGNAC DELAMAIN VESPER XO <i>Grande Champagne, FR</i> . . . . .	59
COGNAC HINE CIGAR RES <i>Grande Champagne &amp; Petite Champagne, FR</i> . . . . .	38
ARMAGNAC FRANCIS DARROZE 20YR <i>Bas Armagnac, FR</i> . . . . .	35
CALVADOS LEMORTON RESERVE <i>Normandy, France</i> . . . . .	23
BRANDY GRAN DUQUE D'ALBA SOLERA GRAN RES. <i>Jerez, Spain</i> . . . . .	19
GRAPPA BERTA DI AMARONE CLASSICO <i>Piemonte, Italy</i> . . . . .	29

## Port, Sherry, Sweet Wines

*Glass or Bottle*

BARSAC CHATEAU CLIMENS 2015 <i>(Bordeaux) France</i> . . . . .	27		130
SAUTERNES CHATEAU D'YQUEME 2014 <i>(Bordeaux) France</i> . . . . .	59		90
BANYULS M. CHAPOUTIER NV <i>(Languedoc-Roussillon) France</i> 19 . . . . .	8		5
NIEPOORT 10 YR TAWNY PORT <i>Douro, Portugal</i> . . . . .	17		
COCKBURNS 20 YR TAWNY PORT <i>Douro, Portugal</i> . . . . .	24		
NIEPOORT COLHEITA PORT 2009 <i>Douro, Portugal</i> . . . . .	19		
SHERRY AMONTILLADO E. LUSTAU <i>Andalucia, Spain</i> . . . . .	12		
KRACHER BEERENAUSLESE CUVEE <i>Austria</i> . . . . .	22		105
MOSCATO D'ASTI SARACCO 2021 <i>Italy</i> . . . . .	16		35
INNISKILLIN NIAGARA ICEWINE 2019 <i>Canada</i> . . . . .	35		180

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**DESSERT**