



## OPÉRA CAKE

*Gilded Mirror Chocolate,  
Almond Sponge, Mocha Cream*

21

## LES DESSERTS

<b>Cinnamon Toast Brioche</b> <i>Espresso Sabayon</i>	11
<b>Mousse au Chocolat</b> <i>Malted Milk Chantilly, Shaved Chocolate</i>	11
<b>Apple Tarte Tatin Sundae</b> <i>Cinnamon Ice Cream</i>	12
<b>Île Flottante</b> <i>Crème Anglaise, Praline Roses</i>	18
<b>Pistachio Crème Brûlée</b>	14

## HOUSE SIGNATURES

<b>Amer Américain</b> <i>Our French-Style Amaro with Bitter Orange Peel</i>	12
<b>Dry-Infused Pastis</b> <i>Made in House with our Unique Infusion Process</i>	12

## DESSERT

### L'APRÈS

#### SAUTERNES & SUCH

<b>Domaine des Baumard “Carte d’Or”</b>	<b>12</b>
<i>Coteau du Layon 2015</i>	
<b>Domaine La Tour Vieille</b>	<b>14</b>
<i>Banyuls Rimage NV</i>	
<b>Dashe Cellars</b>	<b>15</b>
<i>2016 Late Harvest Zinfandel Dry Creek Valley</i>	
<b>Château Roumieu-Lacoste</b>	<b>16</b>
<i>Sauternes 2018</i>	

#### Château d’Yquem

*2005 Sauternes, 375ml*

**675**

*2009 Sauternes, 375ml*

**1250**

*1989 Sauternes, 375ml*

**1350**

#### FORTIFIED WINES

<b>Cossart Gordon</b>	<b>18</b>
<i>Bual Madeira 2008</i>	
<b>Quinta do Noval “Colheita”</b>	<b>22</b>
<i>Vintage Port 2003</i>	

#### ALCOOL FRANÇAIS

<b>Bigallet China-China</b>	<b>12</b>
<i>Digestif made with Cinchona, Orange and Spices</i>	
<b>G.E. Massenez Poire Williams</b>	<b>16</b>
<i>Classic Pear Eau de Vie</i>	
<b>Maison Prunier Pineau des Charentes</b>	<b>12</b>
<i>Cognac Blended with Pressed Grape</i>	

#### WHISKEY AMÉRICAIN

<b>Quality Whiskey</b>	<b>16</b>
<i>Our Single Barrel Rye Collaboration with New York Distilling Co.</i>	
<b>Angels Envy</b>	<b>18</b>
<i>Kentucky Straight Bourbon, Finished in Port Wine Barrels</i>	
<b>Pinhook</b>	<b>18</b>
<i>Unfiltered Kentucky Straight Rye Whiskey</i>	
<b>Whistle Pig 15yr</b>	<b>28</b>
<i>Finished in Vermont Estate Oak Barrels</i>	