

DESSERT

POT de CREME \$12 chocolate / toffee emulsion / hazelnut

TARTE FINE aux POMMES \$15 calvados caramel / candied walnut / vanilla gelato

CRÊPES SUZETTE \$15 tangerine butter

CRÊPES SUZETTE FLAMBÉ \$20 tangerine butter / grand marnier liqueur

ICE CREAM & SORBET \$15 ask your server for current offerings

FROMAGES \$9 each / \$25 all our selection of local and french cheeses

COFFF & TFA

HOT TEA \$6
DRIP COFFEE \$6
AMERICANO \$6
CAPPUCINO \$7
LATTE \$7
DOUBLE ESPRESSO \$7
COLD BREW \$7
MACCHIATO \$7

MILK OPTIONS: Whole Milk, Almond, Oat, Half & Half, Heavy Cream, Coconut

(v) vegetarian, (vg) vegan, (g) gluten free

* Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness

Normal kitchen operations involve shared cooking and preparation areas where cross-contact may occur. We are

therefore unable to guarantee that any menu item is completely free from any particular allergen.

A service charge of 20% will be applied to all party sizes