

CAFÉ ET THÉ



ESPRESSO	single/double	3 / 5
CAPUCCINO		3.5
LATTE		4
CAFÉ AU LAIT		3.5
COFFEE	regular or decaf	3
MACCHIATO		3
HOT TEA	black, green, herbal	3

DESSERT & FORTIFIED WINE

LATE HARVEST GRENACHE
'09 Maury, Mas Amiel | 11

COTEAUX-DU-LAYON
'02 Moulin Touchais | 14

BEAUME DE VENISE
'11 Domaine Beaumalric | 9

SAUTERNES
'11 Château Haut-Mayne | 11

LBV PORT
'03 Warres | 12

TAWNY PORT
NV Quinta de la Rosa, 10yr | 14

EAU DE VIE *et* BRANDY

BAS-ARMAGNAC	Domaine Laubade XO	18
BAS-ARMAGNAC	Château de Ravignan 1985	24
CALVADOS	Daron XO Pays d'Auge	16
CALVADOS	Lemorton 6yr	14
COGNAC	Maison Surrene	12
COGNAC	Dudognon Grande Champagne 20yr...	18
EAU DE VIE	Poire Williams	14
EAU DE VIE	Blanche de Normandie	10

Dessert



Desserts | 8 each

**suggested pairing*

MOELLEUX AU CHOCOLAT

soft chocolate cake, crème anglaise
**late bottle vintage port, warres '03*

CRÈME BRULÉE

made with tahitian vanilla
**sauternes, château haut-mayne '11*

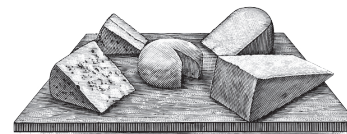
TARTE AU CITRON

lemon tart, huckleberry compote,
vanilla chantilly crème
**baume de benise, domaine beaumalric '13*

VALRHONA MOUSSE

valrhona chocolate mousse, spiced red fruit coulis,
fennel & orange gaufrette
**late harvest grenache, maury, mas amiel '09*

FROMAGE



assortment of artisan cheeses,
fruit compote, walnut levain

Comté: cow, semi hard, mild

Chabichou: goat, semi-soft

Fourme d'Ambert: cow, semi-hard, bleu

Pierre Robert: cow, triple cream, soft

Petit Pardou: sheep, semi-hard

3 for 18, 4 for 24, 5 for 30

4% added to all checks for San Francisco mandates