

## DESSERTS

### Café Gourmand.....9

Single espresso with a sample of four desserts

### Crème Brûlée .....9

Vanilla custard topped with caramelized brown sugar

### Profiteroles au Chocolat .....9

Olympic Mountain vanilla ice cream-filled cream puffs, topped with chocolate sauce

### Poire Belle-Hélène .....8

Poached pear, Olympic Mountain vanilla ice cream and warm chocolate sauce

### Mochaccino Mousse .....10

Chocolate and coffee mousse, topped with white chocolate crème. Sablé breton

### Assiette De Fromages .....14

Plate of five assorted cheese served with fresh fruit

*Only Available After 5pm*

### Soufflé au Grand Marnier.....10

Classic Grand Marnier soufflé

### Soufflé pour Deux.....14

Larger soufflé for two

## DESSERT WINES

### Gewurztraminer 10

*Girardet, Frost Bite  
2007*

### Sauternes 8

*La Tour des Ramparts  
2006*

### Banyuls Pietri-Gerard 9

*Cuvée Méditerranée  
2003*

## PORTS

### Quinta do Infantado

*Ruby: 7  
LBV 1994: 11*

### Royal Oporto 13

*20 year Tawny*

### Fonseca 14

*Vintage 1997*

## DIGESTIFS

**Poire**, Clear Creek .....12

**Hennessey** XO.....32

**Courvoisier** VSOP .....11

**Calvados** Boulard.....10

**Armagnac** Tariquet.....10

**Salingnac** VS .....8

**Chalfonte** VSOP .....10

**Lagavulin** 16yr.....16

**Glenlivet** 12yr.....9

**Macallan** 12yr.....13

**Glenmorangie**, Port Wood 13yr .13

**Aberlour** 12yr.....10

**Laprogig** 10yr .....13