



CHOCOLATE SOUFFLÉ

\$12

ALLOW 20 MINUTES

Desserts

\$9

L'ANANAS

Fresh pineapple, pineapple sorbet & exotic fruit consommé

BUDINO

Butterscotch custard

LE GRAND MACARON

Vanilla macaron, vanilla ice cream & fresh berries

MACARONS

Four macarons

AFFOGATO

Vanilla gelato, whipped cream & espresso

PEACH MELBA

Summer peaches, raspberries, candied almonds & vanilla ice cream

BULGARINI GELATO

Assorted flavors

BULGARINI SORBET

Seasonal flavors

LEMON TART

Fresh lemon sabayon

BANANA TART

Caramelized banana ricotta tart & gelato

Cheese

SINGLE CHEESE	\$5
SELECTION OF 3 CHEESES	\$15
SELECTION OF 5 CHEESES	\$25

ROARING 40'S

Large veined blue cheese made from cow's milk

FROMAGER D'AFFINOIS

Triple cream mild cheese made from cow's milk with a bloomy rind

CACIOTTA AL TARTUFO

Earthy & mild semi soft cheese made from cow & sheep's milk

PIAVE

Lightly salted cheese made from cow's milk with grass & butterscotch overtones

PETIT AGOUR

Round, buttery flavored cheese made from raw sheep's milk

ROSSO DI LANGA

Creamy cheese made from cow & sheep's milk





Dessert Wine

	<i>Glass</i>	<i>Bottle</i>
Pinot Gris King Estate Vin Glace Williamette Valley 2007	\$7	\$32
Moscato d'Asti La Morandina Piemonte 2007	-	\$36
Moscato di Pantelleria Ferrandes Passito 2004 (375)	-	\$65
Semillon Chateau Suduirat Sauternes 2005 (375)	-	\$112
Inniskillin Ice Wine Riesling Canada 2007.....	-	\$135

Ports

	<i>Glass</i>	<i>Bottle</i>
Croft Distinction Special Reserve	\$6	-
Dow Colheita 1997	\$8	-
Dow 10 Year Tawny	\$9	-
Taylor 20 Year Tawny	\$15	-

Grappa

	<i>Glass</i>	<i>Bottle</i>
Antinori Tignanello	\$11	-
Nonino Chardonnay	\$14	-
Nonino Monovitigno	\$22	-
Nonino Picolit	\$35	-

Chinato

	<i>Glass</i>	<i>Bottle</i>
Damilano Barolo Chinato	\$18	-

Coffee & Tea

COFFEE	\$3	HOT TEA	\$3
DECAF COFFEE	\$3	CAPPUCCINO	\$4
AMERICANO	\$3	CAFÉ LATTE	\$4
ESPRESSO	\$3	CAFÉ AU LAIT	\$4

WATERMELON AGUA FRESCA
 Watermelon & lime juice
 \$5

