

FRENCH  BUVETTE

Coquette

Les Desserts

Apple Tarte Tatin <i>Caramelized Apples, Puff Pastry, Cinnamon & Star Anise Ice Cream</i> <i>Sauce Caramel</i>	\$14
Crème Brûlée <i>Vanilla Bean Custard, Caramelized Sugar, Fresh Berries</i>	\$9
Chocolate Bouchon <i>Dark Chocolate Cork, Vanilla Bean Ice Cream</i> <i>Candied Orange Peel</i>	\$12
Cherry Clafoutis <i>Vanilla Bean Baked Custard, Dark Cherries, Almonds</i> <i>Vanilla Bean Ice Cream</i>	\$10
Choix de Glace <i>Dark Chocolate Epicée (Spicy and Dairy-Free), Pamplemousse Sorbet</i> <i>Vanilla Bean, Cinnamon & Star Anise, Pistachio Gelato</i>	\$8
Coffee	
Café Américain	\$4
Espresso	\$4 / Double \$6
Cappuccino	\$7
Café au Lait	\$5
French Press - Serves 2-3	\$12
Iced Coffee	\$6
Hot Chocolate	\$7 / w Chantilly Cream \$12
Citron Pressé	\$5
Hot Tea	\$4
Iced Tea	\$4

Port / Sherry / Dessert Cocktails

Chateau Petit Vedrines Sauternes	\$15
Emotion La Tour Blanche, Sauternes <i>Liquor, Porter Syrup</i>	\$23
Baumard Quart De Chaume	\$23
Fladgate Port Tawny 10Y	\$12
Fladgate Port 20Y	\$22
Quinta Do Noval Late Vintage Port	\$9
Armagnac St Vivant	\$12
Benedictine	\$12
Calvados Christian Drouhin	\$17
Courvoisier VSOP	\$16

Ask your Bartender for the full list

Assiette de Fromages

Selection de Trois Fromages du Jour	\$21 / w glass of Tawny Port \$30
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Coffee Cocktails

Espresso Martini <i>Espresso, Espresso Liquor, Simple Syrup</i> <i>Liquor 43, Stoli Vanilla Vodka</i>	\$18
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Executive Pastry Chef Meghan Goldman & Team

