

FRENCH  BUVETTE

# Coquette

## Les Dessert

<b>Apple Tarte Tatin</b> <i>Caramelized Apples, Puff Pastry, Rosemary Honey Ice Cream, Sauce Caramel</i>	\$14
<b>Crème Brûlée</b> <i>Vanilla Bean Custard, Caramelized Sugar, Fresh Berries</i>	\$9
<b>Chocolate Bouchon</b> <i>Dark Chocolate Cork, Orange Ginger Ice Cream, White Chocolate Crumble, Candied Orange Peel</i>	\$12
<b>Cherry Clafoutis</b> <i>Vanilla Bean Baked Custard, Dark Cherries, Almonds, Vanilla Bean Ice Cream</i>	\$10
<b>Café Gourmand</b> <i>Cremeux Citron avec Meringue, Crème Brûlée à la Vanille, Cafe Crème</i>	\$10

## 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

<b>Spiced Espresso Martini</b> <i>Espresso, Espresso Liquor, Simple Syrup, Heavy Cream Pumpkin Spice, Stoli Vanilla Vodka</i>	\$18
<b>French Brandy Hot Chocolate</b> <i>Chocolate Ganache, Steamed Milk, E&amp;J XO Brandy</i>	\$16
<b>Pumpkin Spiced White Russian</b> <i>Pumpkin Spice, Heavy Cream, Frangelico, Espresso Liquor, Wheatley Vodka</i>	\$18

