



FRENCH BISTRO

By William Wahl

Desserts \$8

*Moelleux Au Chocolat, Mango Sorbet **

Apple Tarte "Normande", Flambée au Calvados, Crème Fraiche (Not Gluten Free)

Trio De Crème Brûlée, Bourbon Vanilla Bean, Chambord Liqueur, St Germain Liqueur

Tea Infused Orange "Broth", Orange Rosette, Toasted Pistachios

Assorted Sorbets "Palette", Mango, Strawberry, Passion Fruit, Lemon-Sugar Tuile

European Cheese Plate, Brie, Smoked Gouda, Montchevre Goat Cheese, Candied Nuts ... \$15

*All Desserts are Gluten Free. * This Item need 15-20 minutes cooking time.*

Dessert Wines

René Muré, Gewürztraminer, Alsace 2006 Glass \$9

Full-bodied and rich with hints of orange marmalade, floral aromas, spice notes and ripe exotic fruit flavors.

Château de Rolland, Sauternes, Bordeaux 2005 (375ml) Glass \$10- Bottle \$38

(Semillon) Aromas of quince marmalade, dried apricots, almonds and vanilla lead to a palate of mango and pineapple. An intense and concentrated sweet wine.

Maison La Belle Vie, Vin de Pêche, Colorado 2009 Glass \$6

(Muscat) This true Muscat ice wine is infused with ripe peaches brandy and aged on a bed of peach tree leaves that bring its tanginess.

Digestifs

Kirschwasser Cherries \$5

Sandeman Port, Tawny or Ruby \$6

Clément Rum Silver \$7 VSOP \$8

Tariquet Bas-Armagnac \$9.50

Hennessy Cognac VS \$9

Napoléon Cognac VSOP \$10.50

Absinthe Supérieure \$11

Grand Marnier \$9

Calvados Cardinal \$10