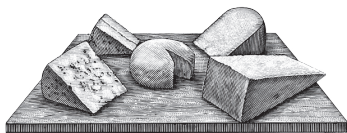


# Après

## FROMAGE



assortment of artisan cheeses,  
fruit compote, candied walnuts, walnut levain

*Brillat Savarin: cow, triple cream*

*Chabichou: goat, semi-soft*

*Abbaye de Beloc: sheep, semi-hard*

*Bleu de Gex: cow, semi-soft, bleu*

*Tomme Pardou: goat & sheep, semi-hard*

3 for 18, 4 for 24, 5 for 30



## DESSERT WINES

### JURANCON

'09 Dom. Lapeyre, "Magendia" | 10

### SAUTERNES

'09 Cru d'Arche Pugneau | 16

### CHENIN BLANC

'09 Côteaux de Layon, Pierre-Bise | 13

### LATE HARVEST GRENACHE

'09 Maury, Mas Amiel | 11

### LBV PORT

'08 Quinta Val de Maria | 9

### COLHEITA PORT

'95 Van Zellers | 16

# Dessert



Desserts | 8 each

\*\*\* suggested pairing\*\*\*

## TARTE AUX POMMES

with crème fraîche anglaise, caramel

\*\*\*colheita port, van zellers '95\*\*\*

## MOELLEUX AU CHOCOLAT

soft chocolate cake, crème anglaise

\*\*\*late bottle vintage port, quinta val de maria '08\*\*\*

## MOUSSE AU CHOCOLAT

bittersweet chocolate mousse, hazelnut brittle

\*\*\*late harvest grenache, maury, mas amiel '09\*\*\*

## CRÈME BRULÉE

made with 'bourbon' vanilla bean

\*\*\*chenin blanc, côteaux de layon, pierre-bise '09\*\*\*

## BREAD PUDDING

apples, raisins, vanilla crème

\*\*\*jurancon, domaine lapeyre "magendia" '09\*\*\*

## CAFE ET THE



ESPRESSO .....	3
CAPPUCINO .....	4
LATTE .....	5
CAFE AU LAIT .....	5
COFFEE .....	4
DECAF COFFEE .....	4
HOT TEA .....	4