



Self Portrait.

## Dessert

- Camembert Fermier** Mushroom Jam, Apple and Orange
- Red Currant and Pear Sorbet** With Poached Fruits
- Chocolate Crémeux** Pecan Streusel, Citrus
- Brittany Salted Butter Cake** Plum Sauce, Whipped Cream
- Crème Catalan** Golden Raisins, Berries, Langues de Chat

## Dessert Wine

- Chateau Pesquie** Muscat de Beaume de Venise 12
- La Fleur Renaissance** Sauternes 14
- Lions de Suduiraut** Sauternes 2009 19
- Chateau Suduiraut** Sauternes 1999 27
- Chateau Suduiraut** Sauternes 2005 60
- Banyuls Vin Doux Naturel** Gérard Bertrand, Roussillon 2012 12
- Mas Amiel** Cuvée Spéciale, Aged 10 Years, Maury, Roussillon 15

## Chartreuse

- Yellow Chartreuse** 18
- Green Chartreuse** 18
- Green Chartreuse VEP** 39
- Flight (one ounce of each) 36

## Armagnac

- Château Arton** Fine Blanche 14
- Château Arton** La Reserve 24
- Château Arton** 2005 42
- Flight (one ounce of each) 39

## Cognac

- Maison Rouge** VSOP 10
- Pierre Ferrand** Ambre 15
- Pierre Ferrand** Reserve 19
- Flight (one ounce of each) 28

## Calvados

- Christian Drouin** VSOP 24
- Christian Drouin** XO 35
- Christian Drouin** 1995 43
- Flight (one ounce of each) 49

## Apertif/Digestif

- Lillet Blanc** 8
- Henri Bardouin** Pastis 12
- Bigallet** China China Amer 12
- Cazottes** 72 tomatoes 20
- Cazottes** Wild Sour Cherry 24

## Scotch

- Macallan 12yr** 18
- Yamazaki 12yr** 19
- Talisker 18yr** 41
- Macallan 18yr** 45

Before placing your order, please inform your server if a person in your party has a food allergy.