



Self Portrait.

Dessert

Fourme d'Ambert Cheese Mushroom Jam, Apple and Orange

Red Currant and Coconut Sorbet With Poached Fruits

Chocolate Crémeux Almond 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

Glenfiddich 12yr 16

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.