



PASTRY CHEF: REBEKAH EASTMAN

WARM SPICED BEIGNETS 15

VANILLA CRÈME BRÛLÉE, CONFECTIONER'S SUGAR

SUGGESTED PAIRING: KRACHER CUVÉE BEERENAUSELE, BURGENLAND 22

BOURBON CHOCOLATE BAR 15

PEANUT BUTTER, PRETZEL, ALMOND, HONEY ICE CREAM

SUGGESTED PAIRING: WARRE'S OTIMA, PORTO 20 YEAR OLD TAWNY 20

SOUFFLÉ DU JOUR 18

CHEF'S DAILY INSPIRATION

SUGGESTED PAIRING: CASTELLO DI VOLPAIA VINSANTO CHIANTI CLASSICO 30

BASQUE CHEESECAKE 16

GRANNY SMITH APPLE, SESAME TUILE, SALTED CARAMEL

SUGGESTED PAIRING: KRACHER CUVÉE BEERENAUSELE, BURGENLAND 22

TRIO OF ARTISANAL CHEESE 22

SEASONAL PRESERVES, MARCONA ALMONDS, DRIED FRUIT

SUGGESTED PAIRING: GASTON CHIQUET, ROSÉ, CHAMPAGNE NV 35

LOUIS XIII

DE

REMY MARTIN

COGNAC GRANDE CHAMPAGNE

THINK A CENTURY AHEAD

EACH DECANTER IS THE LIFE ACHIEVEMENT OF GENERATIONS OF
CELLAR MASTERS

A BLEND OF UP TO 1200 EAUX-DE-VIE, 100% FROM COGNAC GRANDE
CHAMPAGNE

HALF OUNCE **125**

ONE OUNCE **250**

TWO OUNCES **500**