



PASTRY CHEF: DENISSE DANNLER

WARM SPICED BEIGNETS 16

VANILLA CRÈME BRÛLÉE, CONFECTIONER'S SUGAR

SUGGESTED PAIRING: ROYAL TOKAJI, RED LABEL, ASZÚ 5 PUTTONYOS, 2017 22

VALRHONA CHOCOLATE POT DE CRÈME 17

VALENCIA ORANGE, CANDIED PECANS, MASCARPONE CHANTILLY

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

SOUFFLÉ DU JOUR 17

CHEF'S DAILY INSPIRATION

BASQUE CHEESECAKE 16

FRESH STRAWBERRIES, HONEY SESAME CRUNCH, MICRO MINT

SUGGESTED PAIRING: LUSTAU EAST INDIA SOLERA, JEREZ 17

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**