



PASTRY CHEF: DENISSE DANNER

WARM SPICED BEIGNETS 16

MILK CHOCOLATE POT DE CRÉME, CONFECTIONER'S SUGAR

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

CRÈME FRAÎCHE PANNA COTTA 15

CARROT CAKE CRUMBLES, FRUIT OF THE SEASON

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

SOUFFLÉ DU JOUR 17

CHEF'S DAILY INSPIRATION, VANILLA ICE CREAM

BOURBON CARAMEL BASQUE CHEESECAKE 17

GRANNY SMITH APPLE COMPOTE, ALMOND CRISP

SUGGESTED PAIRING: LUSTAU EAST INDIA SOLERA, JEREZ 17

TRIO OF ARTISANAL CHEESE 22

SEASONAL PRESERVES, DRIED FRUIT, TOASTED NUTS

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**