



BASTILLE DESSERTS

Pastry Chef Michelle Poteaux and Staff

ALL DESSERTS ARE \$10

(GF)-These items are gluten free or can be made gluten free upon request

AVAILABLE AT 5PM

COULANT AU CHOCOLAT

Warm Valrhona Manjari molten center cake
Raspberry coulis / Tahitian vanilla bean ice cream / fresh raspberries

APPLE TARTE TATIN

Caramelized Honeycrisp apples / puff pastry / Tahitian vanilla bean ice cream
Candied almonds / salted caramel

AVAILABLE ALL DAY

ALMOND SAVARIN

Almond cake / caramelized citrus / crème Chantilly
Candied almonds / Blood Orange ice cream / Valrhona white chocolate

CRÊPES À LA CONFITURE DE LAIT

Vanilla bean custard filled crepes / crème Chantilly
Candied hazelnuts / Dulce de Leche

POT DE CRÈME AU CHOCOLAT (gf)

Baked Valrhona Manjari chocolate pudding / crème Chantilly
Fresh raspberries / Cocoa nib tuile

PROFITEROLES AU CHOCOLAT

“Choux” pastries filled with Tahitian vanilla bean ice cream
Valrhona chocolate-caramel fudge sauce

CRÈME BRÛLÉE (gf)

Tahitian vanilla scented custard / caramelized sugar top

ROULADE A LA PISTACHE (gf)

Pistachio dacquoise / Valrhona whipped white chocolate cream
Morello cherry sorbet / candied pistachios

HOUSEMADE ICE CREAMS & SORBETS (gf)

Chef's assortment of seasonal flavors / Pizzelle cookie

*State food code requires us to inform you that consuming raw or uncooked meats and seafood may increase your risk of food borne illness. Please notify us of any allergies. Some items may contain dairy, nuts, seeds, gluten.



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PERFECT ENDINGS

ESPRESSO MARTINI 14
Titos / Kahlua / Tuaca / Illy Espresso / Crème Chantilly

IRISH COFFEE 14
Bushmills Black Bush / Illy Espresso / Brewed Illy Coffee / Crème Chantilly

DESSERT WINES

Gros Manseng, Camin Larredya, "Costat Darrer", Jurançon 2015 8
Malbec, Chateau du Cedre "Le Cedre" Vin Doux, Cahors 2015 11

MADEIRA

Henriques & Henriques, "Seco Especial 5 Year" NV (dry) 12
Malmsey 5 year, Blandy's Madeira NV (toasted nuts/sweet) 9

PORT & OTHER FORTIFIED

Ferreira Porto, NV 10
Butler Nephew & Co, 20 Yr. Tawny NV 16
François Voyer, Pineau des Charentes Rosé NV 9
Paul Marie "JEP", Pineau des Charentes Blanc NV organic 12
David Ramnoux, Pineau des Charentes Blanc, NV organic 12

MACVIN

Domaine Rolet, Macvin du Jura Blanc NV 9
(Orange zest, quince, prunes and other dried fruits)
Domaine Rolet, Macvin du Jura Rouge NV 9
(Complex red fruit and intense woody spice)

SHERRY

Fino Sherry, Emilio Lustau, Solera Reserva Jarana, Spain NV 5
Lustau, Pedro Ximénez, "San Emilio", Spain NV 11
Espodol, Garnatxa d'Empordà Solera, Catalonia, Spain NV 9

COFFEE & ESPRESSO by

Brewed Illy Regular coffee and Decaf 3.95
Illy Espresso, single Regular or Decaf 4.50
Cappuccino/Latte 5.00

HOT TEA by

 DAMMANN
FRÈRES
Paris 1900

English Breakfast (Black), Earl Grey (Black)
Green, Mint (Herbal), Chamomile (Herbal), Rooibos (Red herbal)
\$5 an individual pot

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