

DESSERT

[suggested pairing]

PARIS BREST rose & mascarpone diplomat crème, raspberry coulis [muscat, domaine beaumont 2009] **9**

LINZER TORTE cinnamon-almond shortbread, rhubarb compote, crème fraîche [tawny port, smith woodhouse 10 year] **8**

PAIRFAIT AU VALRHONA frozen chocolate parfait, chocolate-caramel, chocolate cake crumbs, blackberry compote, chantilly [banyuls, cornet & cie 2010] **10**

CRÈME CARMEL laurel bay leaf, maldon salt [sauternes, prieur d'arche 2010] **7**

LE FRAISIER POUR DEUX pistachio bisquit & mousseline, roasted strawberries, caramelized meringue [rivesaltes ambré, domaine fontanel 2000] **14**

~ FROMAGE ~

ASSIETTE DE FROMAGEselection of three **12**, six **22**, nine **32**

BRILLAT SAVARIN cow, soft, creamy

LAGUIOLE cow, semi-firm, sharp

BO POISSE cow, salty, sweet, smooth

PAVE SAUVAGE goat, herbs, peppercorn

CAPRICIOUS goat, semi-hard

TUMALO CLASSICO goat, gouda-style, semi-hard

PETITE CAVE ROQUEFORT sheep, cave-aged, soft

BELLWETHER FARMS sheep, raw, creamy, mild

PETITE BASQUE sheep, soft, brown butter

AROMATUMALO CLASSICO goat, gouda-style, semi-hard

PETITE CAVE ROQUEFORT sheep, cave-aged, soft

BELLWETHER FARMS sheep, raw, creamy, mild

PETITE BASQUE sheep, soft, brown butter aroma