
ROYALE

DESSERTS

Still Thirsty? An optional sweet wine pairing is listed below.

ENJOY!

CREME BRÛLÉE | \$11

vanilla bean, butter sablé, twice glazed

2014 CHÂTEAU ROUMIEU SAUTERNES, BORDEAUX, FRANCE – \$10

LEMON TART | \$12

toasted meringue, buttermilk, almond sorbet

NV MONTBOURGEOU MACVIN DE JURA, JURA, FRANCE – \$10

MILK CHOCOLATE MOUSSE BAR | \$13

burnt orange, hazelnut, cocoa nibs

2015 DOMAINE POUDEROUX, MAURY, LANGUDOC, FRANCE – \$9

CARROT CAKE ROYALE | \$12

whipped mascarpone, white chocolate ice cream, pistachios

MONTIFAUD PINEAU DES CHARENTES, COGNAC, FRANCE – \$9

AFTER DINNER

DESSERT & FORTIFIED WINE 2oz

'14 CLOS THOU 'CUVÉE JULIE' JURANÇON |\$6

'15 POUDEROUX MUSCAT DE RIVESALTES|\$7

'15 POUDEROUX MAURY |\$9

NV MONTBOURGEOU MACVIN DE JURA |\$10

MONTIFAUD PINEAU DES CHARENTES |\$9

SPECIALTY COFFEE & TEA - \$8

B- 52 COFFEE Bailey's, Grand Marnier, Kahlua

SPANISH COFFEE Kahlua, Brandy

MONTE CRISTO Kahlua, Grand Marnier

IRISH COFFEE Jameson Irish Whiskey

BLUEBERRY TEA Grand Marnier, Amaretto

