
ROYALE

DESSERTS

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

ENJOY!

CREME BRÛLÉE | \$12

St. Leon maple, local spruce, sable cookie

2014 CHÂTEAU ROUMIEU SAUTERNES, BORDEAUX, FRANCE \$10

SUMMER BERRY TART | \$12

Rafferty Farms' basil, almonds, Vital Greens' whipped sour cream

NV MONTBOURGEAU MACVIN DE JURA, JURA, FRANCE \$10

CHOCOLATE BLACKOUT CAKE | \$12

bing cherry, cocoa nib, vanilla bean ice cream

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

ROYALE CREAM PUFF | \$5

inspired by the bounty of summer

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 MONTBOURGEAU 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