

## Les Gourmandises

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Warm Baked Almond Clafoutis of Sweet Preserved Cherries or Mountain Huckleberries, Crème Chantilly	16
Deufs à la Neige, Pear Apples, Heirloom Apples and Demi Sec Fruit Compote, Cognac and Vanilla	14
Fantasia au Chocolat	14
Crème Brûlée Profiteroles, Cranberries, Flavors of Lemon and Verbena, Fromage Blanc Ice Cream	14
Bartlett Pear and Grape Tart, Anise Mousseline and Pinot Noir Ice Cream	14
A Selection of Twelve French Cheese, Pears, Confiture of Autumn Fruits and Seeded Raisin Ficelle with Christian Drouin Calvados	32

Craig Harzewski, Pastry Chef

## Absinthe

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Germaine-Robin Absinthe Superieure Redwood Valley, California 45% ABV	22
St. George Absinthe Verte Alameda, California 60% ABV	18
*North Shore Sirene Verte Lake Bluff, Illinois 60% ABV	18
Great Lakes Amerique 1912 Absinthe Rouge Milwaukee, Wisconsin 63% ABV	19
Leatherbee Charred Oak Absinthe Brun Chicago, Illinois 63% ABV	18
*Vieux Pontarlier Absinthe Française Supérieure 65°, France 65% ABV	20
*Duplais Absinthe, Verte or *Blanche, Switzerland 68% ABV	20
Heritage Verte Absinthe, France 68% ABV	20
La Fée Absinthe Blanche, France 53% ABV	20
*flight of 3 3/4 oz pours	20