

**DESSERT**

<b>My Favorite Chocolate Cake</b> <i>tahitian vanilla gelato, vanilla crème anglaise</i>	12
<b>Apple Clafoutis</b> <i>tahitian vanilla gelato, apple compote</i> <i>salted caramel and a raspberry pomegranate coulis</i>	11
<b>Farmer’s Market Berry Tart</b> <i>citrus crème fraiche mousse</i> <i>mix berry hibiscus sorbet</i>	11
<b>New York Style Cheesecake</b> <i>graham cracker crust, mix berry compote</i>	11
<b>Tahitian Vanilla Crème Brûlée</b> <i>baked vanilla custard top with caramelized sugar</i>	10
<b>Argyle S’mores</b> <i>rich chocolate cake, creamy chocolate ganache</i> <i>graham cracker cookies, crispy marshmallows</i> <i>salted caramel gelato</i>	10
<b>House Made Sorbet or Gelato</b>	10
<b>Argyle Artisan Cheese Board</b> <i>chef’s selection of imported and california cheese</i>	14

**AFTER DINNER DRINKS**

<b>Courvoisier VSOP Jarnac, Charente, France</b>	13
<b>Hennessy VS Cognac, France</b>	13
<b>Remy Martin VSOP Cognac, France</b>	16
<b>Remy Martin XO Cognac, France</b>	30
<b>Pierre Ferrand 1er Cru Cognac, France</b>	18
<b>Fonseca Ruby Portugal</b>	10
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<b>Sandeman LBV 2010 Portugal</b>	18
<b>Sandeman Tawny 20 year Portugal</b>	20
<b>Taylor Fladgate LBV 2009 Portugal</b>	18
<b>Taylor Fladgate Tawny 10 year Portugal</b>	15
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<b>Michele Chiarlo “Nivole” Moscato D’Asti, Italy</b>	10
<b>Bera, Brachetto, Piedmont, Italy 2014</b>	12
<b>Inniskillin, Niagara Peninsula, Canada 2014</b>	18
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<b>Illy French Press Coffee Regular or Decaffeinate</b>	5
<b>Espresso, Macchiato, Latte or Mocha</b>	5
<b>Cappuccino</b>	5
<b>Loose Leaf Tea</b>	5

*Pastry Chef Christophe Rull*