

## DESSERT MENU

<ul style="list-style-type: none"> <li> <span style="color: blue;">◆</span> Terrine aux Trois Chocolats  <i>Three kinds of chocolate terrine</i> </li> <li> <span style="color: blue;">◆</span> Nougat Glacé au Coulis d'Airelles  <i>Iced Nougat with Cranberry Coulis</i> </li> <li>                     Millefeuille à la Crème Praline  <i>Napoleon with Praline Pastry Cream</i> </li> <li>                     Gratin aux Fruits Rouges  <i>Gratin of Fresh Berries</i> </li> <li> <span style="color: blue;">◆</span> Boston Cream Pie                 </li> <li> <span style="color: blue;">◆</span> Profiteroles au Chocolat  <i>Profiteroles with Vanilla Ice Cream Topped with Chocolate Sauce</i> </li> <li> <span style="color: blue;">◆</span> Crème Brulée  <i>Rich Custard Covered with Grilled Caramel</i> </li> <li>                     Pêche à la Ritz-Carlton  <i>Tiramisu and Brandied Peach</i> </li> <li>                     Tarte Tatin  <i>Carmelized Apple Tart</i> </li> <li> <span style="color: blue;">◆</span> Entremet du Jour  <i>Our Daily Special Dessert</i> </li> <li>                     Pâtisseries Assorties  <i>Assorted French Pastries</i> </li> <li> <span style="color: blue;">◆</span> La Glace du Jour  <i>Ice Cream of the Day</i> </li> </ul>	6.25 5.75 5.25 6.50 4.75 5.25 4.75 6.50 5.75 6.50 5.75 5.75
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(Flambees are prepared for two persons.

Souffles are individual and require 25 minutes.)

Crêpes Suzette Flambées (2 Persons)	19.00
Crêpes Soufflées (2 Persons)	19.00
Bananes, Flambées, Foster (2 Persons)	15.00
Soufflé, Suchard	9.50
Soufflé, au Grand Marnier	9.50
Soufflé du Jour	9.50
Tarte aux Pommes Fines	5.50
<i>Warm Apple Tart with Creme Chantilly</i>	

## Dessert Wines

	Bottle	Glass
Château Suduiraut 1970	250.00	35.00
Château Romer du Hayot	50.00	9.75

## Vintage Port

Quinta de Noval 1931	1,400.00	
Dow Finest Rare Tawny	90.00	16.00
Fonseca #27 Ruby	35.00	7.50

## Fines et Cognacs

Armagnac de Montal V.S.O.P.	9.00
Leyrat Fine, Ritz-Carlton Selection	8.00
Hennessy XO	14.50
Hennessy Paradis	29.00
Remy Martin Louis XIII	85.00
Remy Martin V.S.O.P.	9.00
Remy Martin XO	14.50

## Liqueurs et Eaux de Vie

Grand Marnier Cordon Rouge	6.75
Calvados, Grand Fine, Boulard	7.50
Creme de Menthe, M. Brizard	6.50
Quetsch	7.75
Poire William	7.75
Framboise	7.75

## Cafés et Thés

Espresso	3.50	Cappuccino	3.75	Double Espresso	4.75
Irish Coffee	6.00	Spanish Coffee	7.25		
Infusions: Mint, Camomile	2.75				

## Après Diner

For the convenience of our cigar and pipe smoking guests, and as a courtesy to our non-smoking guests, we suggest the Lounge for your after-dinner enjoyment along with desserts and cordials, and our special coffee selections.