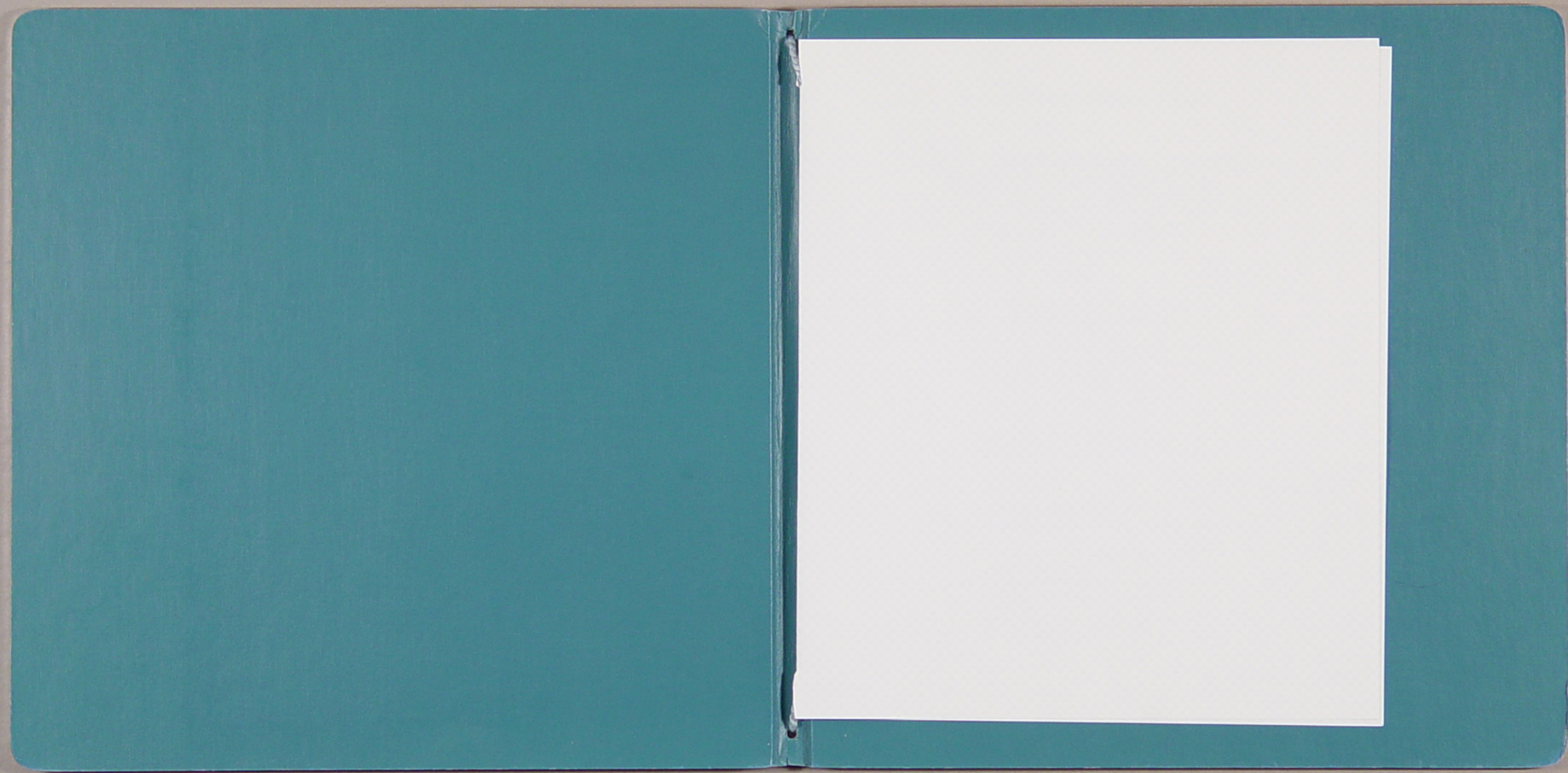


JEAN

GEORGES



DESSERTS

CHOCOLATE SOUFFLÉ
WITH WARM RASPBERRIES AND VANILLA ICE CREAM

RASPBERRY *PETIT BEURRE*
WITH COCONUT CREAM

APPLE CRUMBLE
WITH ICE CREAM INFUSED WITH ORIENTAL SPICES

LEMON AND KIWI TART

CRÊME BRÛLÉE SAMPLER
(WHITE PEPPERCORN, GREEN TEA, GENTIAN ROOT, CHICORY AND LICORICE)

SPICED ROASTED PEAR
IN SPICY CARAMEL SAUCE, SABLEUSE WITH LICORICE ICE CREAM

CARAMELIZED BANANA
CRUNCHY ALMOND, HONEY PARFAIT

ERIC HUBERT, Chef Pâtissier

SWEET WINES BY THE GLASS

Monbazillac *Cuvee Abbaye* 1996, Domaine de l'Ancienne Cure (Bordeaux) \$16
Tokay Pinot Gris *Rosenberg* V.T. 1996, Barmes-Buecher (Alsace) \$18
Coteaux du Layon *L'Anclaire* 1998, Pierre Bise (Loire) \$18
Rivesaltes *Ambre* 1990, Domaine Cazes (Roussillon) \$20
Riesling Grand Cru Schlossberg V.T. 1995, Weinbach (Alsace) \$20
Sauternes 1988 Château D'Yquem (Bordeaux) \$69

PORT

Six Grapes, Graham's \$9
10 Year Tawny, Otima, Warre's \$9
20 Year Tawny, Quinta do Noval \$16
40 Year Tawny, Quinta das Heredias \$38
Late bottled Vintage 1994, Osborne \$12
Colheita 1987, Niepoort \$18
Colheita 1963, Romariz \$29
Colheita 1937, Quinta do Noval \$75
Vintage 1985, Graham's \$26
Vintage 1985, Quinta do Infantado \$29
Vintage 1977, Warre's \$45

MADEIRA

Malmsey 10 Year, Blandy's \$10
Bual 15 Year, Cossart-Gordon \$12
Bual Solera 1845, Cossart-Gordon \$42
Bual Vintage 1920, Favilla Viera \$85
Bual Vintage 1863, Barbeito \$95
Verdelho Vintage 1912, D'Oliveiras \$70
Bastardo Vintage 1954, Blandy's \$90

