

Le Languedoc Inn
Desserts

Classic Crème Brulee
7.00

Sweet Inspirations Ice Cream Sundae
Vanilla bean ice cream, mocha shortbread cookies and espresso
Caramel sauce, sprinkled with Sweet Inspirations butter crunch atop a nest of phyllo
7.75

Individual Raspberry Key Lime Pie
Served with Orange-caramel coulis
and fresh whipped cream
7.75

Bittersweet Chocolate Soufflé Cake
Rich flourless chocolate cake served with
vanilla bean ice cream and bourbon crème anglaise
8.50

Fresh Berry Goat Cheesecake
Served with summer berry coulis
7.75

DESSERT WINES BY THE GLASS

Champagne, Deutz Classic N.V. 11.00
#236 Muscat Rivesaltes, Chateau de Jau 7.75
#237 Banyuls "Le Clos de Paulilles" 9.00

Half Bottles

#241 Muscat de Beaumes De Venise 1993, De Coyeaux (Rhône) 22.50
#242 Banyuls "Le Clos de Paulilles" (Roussillon) 26.00
#244 Nightingale 1992 Beringer (Napa) 75.00
#245 Dolce 1995, Far Niente (Napa) 95.00

CHAMPAGNE LIST UPON REQUEST

Pastry Chef Jodi Levesque