

DESSERT SELECTIONS

PUMPKIN CHEESECAKE BREAD PUDDING

French Pantry baguette, cheesecake, Biscoff crumb, toffee sauce, cranberry compote, pepitas \$12

HONEY CARAMEL TARTE TATIN

Granny Smith apple, whipped brie, truffled honey, puff pastry, candied Marcona almonds, thyme \$12

CHOCOLATE PEANUT BUTTER MOUSSE DOME

Chocolate-peanut butter mousse, chocolate genoise, caramel corn, crème fraîche ice cream & fudge sauce \$12

MADAGASCAR VANILLA BEAN CRÈME BRÛLÉE

Vanilla bean chantilly, baked spiced meringue, fresh berries \$12

HOUSE MADE ICE CREAM OR SORBET

Trio du jour \$10

Pastry Chef - Rebecca Reed

Grand Petits Fours Tower



FRENCH MACARONS

French meringue, buttercream

GINGERBREAD MADELEINE

Brown sugar meringue, candied ginger

COCONUT CREAM FRENCH HORN

Caramelized milk chocolate, coconut pastry cream, toasted coconut, puff pastry

HAZELNUT MOCHA FUDGE

Dark chocolate, espresso salt

PETITE CRÈME BRÛLÉE

Selection du jour

BROWN BUTTER PECAN PIE BAR

Cranberry compote, chantilly

CHEESECAKE TARTLET

Biscoff crust, roasted pear

\$4 each

Grand Tower \$25

Dessert Wine by the Glass - 3oz pour

1176- Broadbent Rainwater, Madeira, NV	\$9
1871- La Fleur D'Or, Sauternes, 2015	\$12
1124- Royal Tokaji Aszú Five Puttunoyos, 2013	\$15
380- Quinta do Noval Ten Year Tawny Port	\$16
2203- Vin Santo, Selvapiana, 2009	\$17
1141- Alvear Solera 1927 Pedro Ximenez Sherry	\$18
1113- Ferreira LBV, Port, 2012	\$20
2152- Morlet Billet Doux, Napa Valley, 2015 (375 ml)	\$22
381- Quinta do Noval Twenty Year Tawny Port	\$26

Rare Wine Company Historical Series Madeira: \$12

-Savannah Verdelho - Charleston Sercial - Baltimore Rainwater - Boston Bual - New York Malmsey -

Flight of '95, '96, '99 Chateau d'Yquem Sauternes \$75 / 1oz of each

ONE HUNDRED YEARS OF TAWNY PORT

TAYLOR FLADGATE TAWNY PORT

10 yr - 20 yr - 30 yr - 40 yr

2 oz of each for \$100

TAKE ME HOME TONIGHT

Here at Restaurant Orsay, we make all of our ice creams in house.

Your server will be happy to list what flavors are available to take home tonight.

It's a great way to extend the experience!

\$12 per Pint

BOLD BEAN COFFEE

2oz Espresso

\$4.50

Cappuccino / Latte / Macchiato / Etc.

\$5.50

SERENDIPITEA TEA

Earl Grey, Ceylon, Secret Garden, Chamomile, & Bancha

POT OF ORGANIC TEA \$7