

## DESSERT SELECTIONS

### BANANAS FOSTER BREAD PUDDING

French Pantry baguette, banana-bourbon crème anglaise, malted banana ice cream, spiced whiskey caramel sauce, sweet bread crumbs, smoked sea salt \$12

### PASSION FRUIT CHEESECAKE

Toasted coconut crumble, passion fruit curd, hazelnut dentelle \$12

### CARAMEL MACCHIATO SEMIFREDDO

Espresso shortbread, salted caramel, chantilly, *Bold Bean* coffee, *Kahlúa* jelly cube \$12

### BLACK FOREST PETIT GATEAU

Cherry mousse, chocolate genoise, whipped crème fraîche, *Filthy Cherries*, cocoa nibs, chocolate leaves, cocoa gelée, silver leaf \$12

### MADAGASCAR VANILLA CRÈME BRÛLÉE

Vanilla bean chantilly, baked 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

### LEMON POPPY SEED MADELEINE

Lemon zest, poppy seeds

### PEACHES & CREAM FRENCH HORN

Peach mousseline, puff pastry swirl

### PISTACHIO FUDGE

Dark chocolate, sea salt

### PETITE CRÈME BRÛLÉE

Selection du jour

### BANANA-WALNUT FINANCIER

Brown butter banana cake, walnuts

### KEY LIME TARTLET

Ritz cracker crust, crème fraîche chantilly, fresh berries

\$4 each  
Grand Tower \$25

## Dessert Wine by the Glass - 3oz pour

1176- Broadbent Rainwater, Madeira, NV	\$9
1871- Ch Roumieu, Sauternes, 2015	\$12
380- Quinta do Noval Ten Year Tawny Port	\$12
1124- Royal Tokaji Aszú Five Puttunys, 2013	\$15
2203- Vin Santo, Selvapiana, 2009	\$17
1141- Alvear Solera 1927 Pedro Ximenez Sherry	\$18
2152- Morlet Billet Doux, Napa Valley, 2015 (375 ml)	\$22
381- Quinta do Noval Twenty Year Tawny Port	\$26
1821- Croft Vintage Port, 2011	\$34

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