

## PÂTISSERIES MAISON

### **GÂTEAU LE BEC-FIN**

Rum-Soaked Chocolate Génoise  
Chocolate Butter Cream

### **SUCCESS**

Layers of Praline Mousseline  
Hazelnut Dacquoise

### **COSTA RICA**

Praline Crunch, Bailey's Crèmeux  
Coffee Mascarpone Mousse

### **WENDY**

Milk Chocolate Mousse  
Vanilla-Bean Crème Brûlée  
Vanilla- Soaked Chocolate Sponge

### **St. NIZIER**

Flourless Chocolate Cake

### **CHEESE CAKE**

Graham Cracker Crust  
Caramelized Rice Puff

### **MATHILDE**

Vanilla Macaroon, Lime Mousse  
Raspberry Gelée, Red Fruits

### **GRAND MARNIER "Soufflé"**

Candied Orange Peel

### **COFFEE CAKE**

Sour Cream Coffee Cake  
Pecan & Cinnamon Streusel

### **TARTE DU JOUR**

Fruit Tart of the Day

### **CRÈME BRÛLÉE**

\$10

*Tahitian Vanilla Bean*

### **TRILOGY**

\$10

*Sorbet and/or Ice Cream*

\$6 Single \$12 Three Piece Cake Sampler



*Executive Pastry Chef*

*Cedric Barberet*

## CRAFT COCKTAILS

### \$13.00 Cocktails

#### SOURS

##### DELICIOUS SOUR

Applejack, Peach Liqueur, Lime Juice,  
Simple Syrup, Egg White

##### PISCO SOUR

Pisco, Lemon juice, Lime Juice,  
Egg White, Angostura Bitters

##### AVIATION #2

Gin, Maraschino Liqueur,  
Crème de Violette, lemon Juice

#### ROCKS

##### GORDON'S CUP #2

Gin, Lime, Cucumber, Sugar, Salt & Pepper

##### FANCY FREE

Bourbon, Maraschino, Orange & Angostura Bitters

##### VIEUX CARRÉ

Rye, Cognac, Benedictine, Sweet Vermouth

#### SWIZZLES

##### MASATAKA SWIZZLE

Japanese Whiskey, Frangelico, Lemon Juice  
Simple Syrup, Orange Bitters, Peychaud Bitters

##### 151 SWIZZLE

151 Demerrera Rum, Lime Juice  
Simple Syrup, Angostura Bitters

##### GIN SWIZZLE

Gin, Lime Juice, Maraschino, Angostura Bitters

#### STIRRED

##### BUSTIER

Gin, Cocchi Americano, St. Germain, Rhubarb Bitters

##### SAZERAC

Rye, Cognac, Simple Syrup, Peychaud Bitters, Absinthe

##### QUILL

Gin, Campari, Sweet Vermouth, Absinthe

#### SEASONAL

##### MONTMORENCY FIZZ

Gin, Lemon Juice, Egg White,  
House-Made Sour Cherry Shrub

##### FRENCH COBBLER

Rosé, Sauternes, Cointreau, Berries in Season

##### PEACH SMASH

Whiskey, Lemon Juice, Fresh Muddled Peaches, Mint

## SNACK

##### MARINATED OLIVES

\$3.00

##### KENNEBECK POTATO FRIES

Various Dipping Sauces  
\$5.00

##### SPICED NUTS

\$4.00

##### HOMEMADE BABY PICKLES

\$3.00

## HOT

##### ARANCINI

Truffle and Foie Gras  
\$13.00

##### LANGUE DE VEAU

Gribisch, Haricot Vert  
\$13.00

##### CRISPY BONE MARROW

Caper Parsley Mayonnaise  
\$12.00

##### POTATO CRUSTED BRANDADE

Tarragon Emulsion  
\$11.00

##### FRIED CHICKEN LIVER

Pickled Red Onion, Lemon Vinaigrette  
\$12.00

##### HEIRLOOM PEANUT POTATOES

Cooked in Duck Fat & Beef Jus  
\$10.00

##### HUDSON VALLEY FOIE GRAS

Meyer Lemon & French Toast  
\$21.00

## CAVIAR

DOMESTIC.... \$80.00 / oz

IMPORTED .... M.P.

## COLD

### PORK RILLETTE

Dijon, Potato Bread

\$6.00

### SERRANO HAM

White Balsamic Vinegar

\$18.00

### BOQUERONES

House Pickled Vegetables

\$5.00

### BABY BEETS

Citrus Yogurt and Young Rocket

\$10.00

### COUNTRY PÂTÉ

Pistachios and Pickled Sour Cherries

\$11.00

### JUMBO LUMP CRAB COCKTAIL

Mustard, Malt Vinegar

\$15.00

### HEIRLOOM TOMATO & WATERMELON

Chèvre, Grains of Paradise

\$12.00

### GRILLED ASPARAGUS

Chilled, Locatelli, Lemon

\$12.00

### CHARCUTERIE PLATE

Traditional Accompaniments

\$16.00

## ASSIETTE DE FROMAGES

“Affinés par nos Soins”

5 Cheeses - \$15.00

*Executive Chef*

*Nicholas Elmi*

## HIGHBALLS

### PIMM'S CUP

Pimm's #1, Lime Juice,  
House-Made Gingerale

### EL DIABLO

Tequila, Lime Juice,  
House-Made Gingerale, Cassis

### DARK AND STORMY

Dark Rum, Lime Juice,  
House-Made Gingerale

## ABSINTHE SERVICE

Your Choice of Absinthe  
Served in the Traditional Way

Vieux Carré \$18.00

Pernod \$19.00

Lucid \$20.00

## BEER SELECTION

### DOMESTIC & IMPORTED BEER

#### AMSTEL LIGHT

(Amsterdam, Holland)

\$5.00

#### PAULANER NON-ALCOHOLIC BREW

(Munich, Germany)

\$6.00

#### KRONENBOURG 1664

(Alsace, France)

\$6.00

#### “YARDS” INDIAN PALE ALE

(Pennsylvania)

\$6.00

#### “PILZILLA” LAGER, VODOO BREWERY

(Pennsylvania)

\$7.00

#### “OBOVOID” OAK AGED OATMEAL STOUT

(Boulder, Colorado)

\$10.00

#### CHIMAY BLUE “PÈRES TRAPPISTES”

(Chimay, Belgium) -11.2oz

\$14.00

#### SAISON DUPONT “VIEILLE PROVISION”

(Tourpes-Leuze, Belgium) -750 ml

\$25.00

#### LA CHOUFFE, ARTISANAL GOLDEN ALE BREWED

(Achouffe, Belgium) -750 ml

\$32.00

## WINE LIST

**Wines available by  
the Glass this Evening!**

### CHAMPAGNE & SPARKLING

#### CHAMPAGNES & SPARKLING

2008	Albert G., Blaufrankisch Rose Sekt, Austria	40/9
NV	Lunetta, Prosecco Brut, Italy	40/9
NV	Der Ressi Secco, Riesling Perlwein, Germany	50/12
NV	Gosset, Brut, France	130/25

### WHITE WINES

#### FRENCH

2010	Philemon Gaillac Blanc	30/7
2010	Château de la Vieille Tour, White Bordeaux	40/9
2010	D. de la Courtade L'Alycastre Blanc	45/10
2009	D. Billard, Hautes Côtes de Beaune Blanc	65/14

#### ITALIAN

2009	Baroncini, Pinot Grigio	40/9
2009	Lamura Bianco	45/10
2009	Terra Solaris, Falanghina	45/10

#### GERMAN

2008	Fritz's Riesling, Rheinhessen	50/12
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#### SPANISH

2010	Pazo, Albarino	40/9
2010	Verdes Castros, Godello	45/10

#### AMERICAN

2010	A-Z Pinot Gris, Oregon	45/10
2008	Waterbrook, Chardonnay, Colombia Valley	45/10
2009	Healdsburg, Chardonnay Unoaked, Sonoma	50/12

#### NEW ZEALAND

2010	Stoneburn, Sauvignon Blanc	40/9
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#### AUSTRIAN

2009	Macherndl, Federspiel, Gruner Veltliner	45/10
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#### LEBANESE

2010	Château Kefraya, la Dame Blanche	55/13
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#### SOUTH AFRICAN

2010	Savannah Chenin Blanc	35/8
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#### AUSTRALIAN

2010	Misfit Wine Co., The Golem, Riesling	50/12
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#### PORTUGUESE

2009	Quita do Tamariz VINO Verde	50/12
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### ROSÉ WINES

2010	D. Montfaucon, Les Gardettes, France	35/7
2010	Valle Reale, Montepulciano d'Abruzzo	40/9
2010	Château Trinquedell, Tavel, France	65/14

### RED WINES

#### FRENCH

2009	D. Brunet, Languedoc-Roussillon, Pinot Noir	40/9
2009	Château Bellegrave, Médoc	40/9
2009	Bruno Dufeu, Cuvée Grand Mont, Bourgueil	50/12
2007	D. de Berane, Las Agapes, Côtes du Ventoux	50/12
2007	Château Gachon Montagne-St-Emilion	50/12
2007	Espirit d'Baste, Madiran	55/13
2009	D. Arnoux, Bourgogne Rouge	65/14

#### ITALIAN

2009	Cantine Povero, Barbera D'Asti	35/7
2009	Ellena Giuseppe, Dolcetto D'Alba	50/12
2008	Bisceglia, Terra di Vulcano, Aglianico	50/12
2007	Sella & Mosca, Cannanou di Sardegna Reserva	50/12

#### SPANISH

2009	Senorio de Pecina, Rioja Joven	40/9
2009	Zaumu Priorat	70/15

#### AMERICAN

2007	Poppy Hill, Cabernet Sauvignon, California	40/9
2009	Daniel Gehrs Merlot, Santa Barbara	50/12
2009	Nine North, Hullabaloo, Zinfandel, California	55/13
2009	Wine by Joe, Pinot Noir, Oregon	65/14

#### AUSTRIAN

2008	Neckmarkt, Zweigelt	45/10
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#### LEBANESE

2009	Château Musar, Jeune Red Musar	60/14
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#### AUSTRALIAN

2009	Raw Power, Shiraz	40/9
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#### POTUGESE

2007	Maritavora Tinto, Red Blend	70/15
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#### SOUTH AMERICAN

2008	Don Tiburcio, Bordeaux Blend	45/10
2010	Leyda, Pinot Noir	45/10
2008	Catena, Vista Flores, Malbec	55/13

#### ISRAELI

2009	Galil, Cabernet Sauvignon	65/14
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#### MOROCCAN

2009	Amazir Beni M'Tir, Rouge	45/10
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