

BISTRO JEANTY

Les Fromages

CAMEMBERT "LE CHATELAIN" 7.50

Succulent, ripe, rich and creamy with a hint of apple
Served with onion jam

CYPRESS GROVE CHÈVRE "HUMBOLDT FOG" 9.50

Creamy and luscious aged goat cheese with a
subtle tangy flavor, served with a walnut sundried fig
"salami"

VACHERIN DU JURA 9.50

Cow's milk cheese, washed rind, fondue like texture
Served with candied walnuts and green apple

MONTBRIAC 8.50

Creamy blue cheese (brie style) from the Auvergne region
Served with a sundried fruit compote

EPOISSES DE BOURGOGNE 8.50

Full-flavored, creamy cheese from Burgundy, rind washed
with Marc de Bourgogne served with a sauternes poached
pear

CABECOU AU MIEL 9.50

Laura Chenel goat cheese, marinated in olive oil, with
Wayne's starthistle honey served with candied walnuts and
green apple
(traditional provençal presentation)

MAYTAG BLUE 8.50

Tangy, nutty full flavor from Iowa served with
a port poached pear

FROMAGES "A TROIS" 13.50

Chef's selection of three cheeses with Garnishes

Les Desses...

TARTE TATIN 9.50

Warm caramelized apple tart
with creme fraiche

CREPE SUZETTE 9.50

Warm crepe with orange butter
and Mandarine Napoleon

TARTE AU CITRON 8.50

Lemon meringue tart with candied orange sauce

MOUSSE AU CHOCOLAT BRÛLÉE 9.00

Chocolate mousse crème brûlée

CREME CARAMEL 6.50

Caramel custard with a Palmier cookie

CHOCOLATE POT DE CREME 7.50

With fan wafers

RIZ AU LAIT 8.00

Creamy rice pudding with brandied cherries
"griottines"

CITRON GIVRE 6.50

Lemon sorbet in a lemon

WARM RAISIN BREAD PUDDING 9.50

With rum raisin ice cream

COUPE DE GLACE VANILLE 7.50

Vanilla ice cream with chocolate sauce
(Try it with Armagnac over the top) add 4.50

AFTER DINNER DRINKS

La Joconde 9.00

VIN DE DESSERT

Domaine de Durban, Muscat, Beaufort-de-Venise 2005 (Gls)	10.00
Topaz, "Late Harvest", Dessert Wine Napa Valley 2002 (Gls)	15.00
Chateau Roumieu-Lacoste, Sauternes 2005 (Gls.)	12.00
Royal Tokaji, "5 Puttonyos", Hungary 2003	15.00
Arvai, "Sweet Life", Tokaji, Hungary 2001	12.00

PORT & MADEIRA

Fonseca, Tawny 20 Year Old	12.00
Warre's, "Optima", Tawny, 10 Year Old	9.00
Smith Woodhouse, Lodge Reserve	9.00
Smith Woodhouse, LBV 1995	11.00
Dow's Vintage Porto 1994	17.00
Cossart Gordon, Bual, 10 year	9.50

COGNAC & ARMAGNAC

Hine, Rare	10.00
Hine, Antique XO	18.00
Hennesy VS	8.50
Remy Martin XO	20.00
Courvoisier VS	8.00
C. Dudogon, "Vieille Reserve" Champagne Cognac	16.00
Chateau de Briat, Bas Armagnac	11.00
Saint-Vivant, Grand Fine Armagnac	11.00
Domaine Boingnères, Bas Armagnac 1987	

SINGLE MALT SCOTCH

Glenfiddich 12 year	10.00
Macallan 12 year	11.00
Talisker 10 year	12.00
Lagavulin 16 year	14.00
Oban 14 year	12.00
Glenlivet 12 year	10.00
Glenmorangie 10 year	16.00
Balvenie 12 year	11.50

EAU DE VIE

F. Meyer, Quetsch, Bas Rhine	9.00
F. Meyer, Mirabelle, Alsace	9.00
Trimbach Poire Williams Alsace	8.50

CALVADOS

Christian Drouin, "Coeur de Lion", Pays d'Auge	13.50
Christian Drouin, "Poire Prisonnière", Pays d'Auge	18.00
Chateau du Breuil Pays d'Auge	12.00

BOURBON & OTHER WHISKYS

Woodford Reserve, Distillers Select	10.00
Knob Creek, Small Batch 9year	8.00
Makers Mark	7.00
Jameson Irish Whisky	6.50
Gentleman Jack Whisky	8.00
Crown Royal	7.00
Johnny Walker Red	7.00
Johnny Walker Black	8.50
Chivas	8.50
J&B Scotch	7.00

OTHER LIQUORS & DIGESTIVES

Fernet Branca	6.00
Chartreuse	6.00
Grand Marnier	8.50
Mandarine Napoleon	8.00
Tuaca	7.00
B&B	6.50
Drambuie	8.00
Kahlua	6.50
Amaretto Disaronno	7.00
Chambord	7.00
Baileys	7.00
Frangelico	7.00
Galliano	6.00
Anisette Brizard	6.50
Marie Brizard Cocoa	6.50
Sambucca	7.50