

BISTRO JEANTY

Bistro Jeanty

LES FROMAGES

Camembert "Fondue" 13.50

Baked in the wood box

Fourme D'ambert 10.50

Rich, creamy blue from the Auvergne region

Camembert 7.50

Rich and Creamy from Normandy, served with a port poached pear .

Humboldt Fog 9.50

Soft aged goat cheese with ash vein from Cypress Grove

Cabecou Au Miel 9.50

Laura Chenel goat cheese, marinated in olive oil served with Wayne's honey

Epoisses 9.50

Full-flavored, creamy wash rind cheese from Burgundy

Sainte Maure 10.50

Elegant goats milk cheese from the Loire Valley

Cheese Board 15.00 per person

Chef's selection of three cheeses with Garnishes

LES DESSERTS

Apple Clafouti 10.50

With Granny Smith apples & vanilla ice cream

Crêpe Suzette 12.00

Warm crepe with orange butter & Mandarine Napoleon liquor

Tarte au Citron 8.50

Lemon meringue tart with candied orange sauce

Mousse au Chocolat Brûlée 9.50

Chocolate mousse crème brûlée

Prunes a L'Armagnac 12.50

Armagnac soaked pruned over vanilla ice cream

Bread Pudding 8.00

With rum-raisins & vanilla ice cream

Citron Givré 7.50

Lemon sorbet in a lemon

Coupe de Glace Vanille 7.50

Vanilla ice cream with chocolate sauce

Crème Caramel 6.50

Caramel custard with a Palmier cookie

DIGESTIFS

AFTER DINNER DRINKS

Blizzard Cocktail 11.00

Grand Marnier, Myers rum & Bailey's with hot chocolate & whipped cream.

Harvest Toddy 13.00

Tuaca, Calvados & apple cider with cinnamon & a brandied cherry

Hot Tea

SpicyMint, English Breakfast, Camomile & Green Tea

\$4.00

Dessert Wines

Domaine des Chenes "Rivesaltes Ambre", Rivesaltes 2002	10.00
Domaine de Durban, <i>Muscat</i> , Beaufort de Venise 2006 (Gls)	12.00
Chateau Roumieu-Lacoste, Sauternes 2005 (Gls)	14.00
Honig, <i>Late Harvest Sauvignon Blanc</i> , Rutherford 2008	16.00
Chateau d'Yquem, <i>Sauternes</i> 2000 Btl	340.00

Eau de Vie & Marc

Trimbauch, Kirsch, Alsace	9.00
Trimbauch, Prunelle Sauvage, Alsace	9.00
Trimbauch, Framboise, Alsace	10.00
F.Meyer, <i>Quetsch</i> , Bas-Rhin	10.00
Trimbach, Mirabelle, Alsace	12.50
Vedrenne, Tres Vieux Marc de Bourgogne	22.00
Maison Vedrenne, Marc des Hospices de Beaune 1993	30.00

Port, Sherry & Others

Lustau, "Papyrus" Solera Reserva	6.50
Dry Sack, Medium Sherry	7.50
Noval Black, Porto NV	9.00
Dow's, Tawny, 10 Year	10.00
Smith Woodhouse, LBV 1999	11.00
M. Chapoutier, Banyuls 2007	12.00
Warre's, "Otima", Tawny 10 Year	12.00
Cossart Gordon, Bual 10 Year	14.00
Fonseca, Tawny 20 Year	20.00
Dow's, Vintage Porto 1985	20.00

Cognac, Armagnac & Calvados

Courvoisier, V.S	10.00
Frapin, Grande Champagne V.S.	10.00
Hennesy, VS	12.00
Remy Martin XO	22.00
Saint-Vivant, Grande Fine Armagnac	11.00
Dudognon, Grande Champagne Reserve	12.00
Raymond Ragnaud, "Hors d'Age", Grande Champagne	13.00
Larressingle, Armagnac VSOP	14.00
Domaine Boingneres, Bas Armagnac 1984	30.00
Christian Drouin, Calvados Pays d'Auge	13.50
Christian Drouin, "Pomme Prisonniere", Pays d'Auge	22.00

SINGLE MALT SCOTCH

Glenlivet 12 year	10.00
Glengoyne 10 year	10.00
Glenfiddich 12 year	11.00
Cragganmore 12 year	13.00
Glenmorangie 10year	13.00
Talisker 10 year	15.00
Macallan 12 year	15.00
Bowmore, 18 year	15.00
Lagavulin 16 year	18.00
Glenrothes 1985	30.00

BLENDED SCOTCH, BOURBON & WHISKYS

Chivas	9.00
Johnny Walker Red	8.00
Johnny Walker Black	11.00
Jonny Walker Blue	32.00
J&B Scotch	7.00
Dewar's Special Reserve 12	10.00
Woodford Reserve, Distillers Select	10.00
Knob Creek, Small Batch 9year	8.00
Makers Mark	8.00
Gentleman Jack Whisky	10.00
Crown Royal	8.00

OTHER LIQUORS & DIGESTIVES

Fernet Branca	7.50
Cynar	6.50
Grand Marnier	11.00
Mandarine Napoleon	10.00
Tuaca	8.00
B&B	10.00
Kahlua	7.00
Amaretto Disaronno	7.00
Chambord	9.00
Baileys	8.00
Tres Leches	7.00
Frangelico	8.00
Galliano	9.00
Luxardo Anisette	7.00
Sambucca	7.50
Chartreuse	10.00