

BALTAIRE

R E S T A U R A N T

DESSERTS

• 13 •

BOURBON CROISSANT BREAD PUDDING
DARK CHOCOLATE SALTED CARAMEL TART
CHEESECAKE
CHOCOLATE SILK PIE
LEMON MERINGUE PIE
BUTTERSCOTCH POT DE CRÈME
POWDERED BEIGNETS
VANILLA CREME BRULEE
TRIO OF GELATO OR SORBET
PEANUT BUTTER PIE

COFFEE & TEAS

ORGANIC COFFEE AND ESPRESSO

regular 6

espresso - single 5 / double 9

cappuccino 7

latte 7

ORGANIC ART OF TEA 9

egyptian chamomile

pacific mint

gunpowder green

earl grey

english breakfast

TABLESIDE TEA SERVICE 15

Matcha Green Tea - Horai no Mukashi

DESSERT WINES BY THE GLASS

Far Niente “Dolce” 2010	20
Quinta de la Rosa LBV 2012	16
Taylor’s Fladgate 20 year Tawny	25
Donna Fugata, Zibibbo Passito, Ben Ryé	16
Chateau Jolys, Jurancon, Cuvee Jean 2010	15
Fuleky, Late Harvest Tokaji, Pallas 2012	15
RWC, Historic Series Savannah Verdelho Madeira	15
RWC, Historic Series Boston Bual Madeira	15

GRAPPA

Distilleria Gualco Dolcetto d’Ovada	15
Grappa de Sassicaia	35

DESSERT WINES BY THE BOTTLE

FRANCE

Chateau d’Yquem 750ml 1989	900
Chateau Rieussec 375ml 2001	350

PORTUGAL

Fonseca 1994	450
Taylor Fladgate 1994	445
Taylor Fladgate 1966	475
Quinto De Noval 2000	180

COGNAC

Camus Borderies XO	50
Camus Extra .5oz/1oz/2oz	25/50/100
Hardy VS	14
Hardy Perfection .5oz/1oz/2oz	220/430/860
Hennessy XO	71
Hennessy Paradis .5oz/1oz/2oz	72/145/290
Hennessy Paradis Imperial .5oz/1oz/2oz	85/175/350
Jean Fillioux, Cigar Club	27
Remy Martin Louis XIII .5oz/1oz/2oz	98/197/395

ARMAGNAC

Laberdolive 1962	130
Laubade 1942	195
Laubade 1966	92
Laubade 1977	72
Laubade 1986	52
Laubade 1997	49