

DESSERT

SCOTCH AND CIGARS fried beignet, tobacco ice-cream, chocolate ganache, macallan 12 year single malt scotch syrup	11
T.W. CHOCOLATE SUNDAE vanilla ice cream, hazelnut praline, valrhona chocolate ganache, whipped cream	9
ESPRESSO BEAN CRÈME BRULÉE artisanal french cookies	9
SOUFFLÉ GLACÉE frozen meringue with orange blossom, bronze fennel, poached plums and peach sorbet	9
GÂTEAU BRETON traditional brittany cake, apple compote, crème fraîche ice cream	9
BUCKWHEAT CRÊPES plum compote and strawberry ice cream	8
CHEESE selection of three artisanal cheeses	12

PASTRY CHEF KEIKO TANAKA

Some of our menu items may be served raw or undercooked. The Commonwealth of Massachusetts has determined that consuming raw or undercooked foods may increase the risk of food-borne illness.

RED

GRENACHE, Coteaux des Travers, Vin Doux Naturel, 2005, Rasteau, France.	10
PORT, Dow's Late Bottled Vintage 2004, Portugal.	12
MADEIRA, 5 YR, Leacock's, Portugal.	13

WHITE

MALVASIA, Nicosia, Sicily, Italy.	10
SEMILLON, Chateau Memoires, 2005, Cadillac, Bordeaux.	12
MUSCAT, Mas Amiel, 2008, Rivesaltes, Roussillon, France.	13

HOT

FRENCH PRESS COFFEE, Karma Coffee, Sudbury, MA.	4
TEA, Tea Forté, Concord, MA.	4

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