TRIOMPHE

ARTISAN CHEESES

LOCAL CHEESE SELECTION
3 selections $15 5 selections $19

DESSERTS

$12

JERSEY APPLE TARTE TATIN
Vanilla Chantilly

WARM CHOCOLATE CAKE
Soft Heart, Cranberry Sauce

FROZEN PROFITEROLE IN A BASKET
Caramel Sauce, Almonds

NEW YORK CHEESE CAKE
Candied Pumpkin

CROISSANT PUDDING " BELLE HELENE"
Poached Pear, Warm Chocolate Sauce

GELATOS AND SORBETS
Almond Cookies

FLAMBÉ BAKED ALASKA
Sorbets, Lemon Pound Cake, Brandy Cherries
To share $18

Executive Chef Florian Wehrli

COFFEE AND TEAS

TEAS, MIGHTY LEAF
Assorted Flavors $5

COFFEE, GILLES ROASTERS, BROOKLYN, NY
Coffee $5 Latte $6 Cappuccino $6 Espresso $4 Double Espresso $6

DESSERT and FORTIFIED WINE

Moscato d'Asti, DOCG, "I VIGNAIOLI DI S.STEFANO", Italy, 2013	$12
Jurançon Moelleux "Ballet d'Octobre", DOMAINE CAUHAPE, France, 2011	$15
Tokaji "5 Puttonyos", OREMUS TOKAJI, Hungary, 2005	$24
Late Harvest Zinfandel, DASHE, Dry Creek Valley, California, 2012	$14
DOW'S, *Vintage Porto*, 1997	$45
D'OLIVEIRAS, *Verdelho, Vintage Madeira, 1973*	$55
THE RARE WINE COMPANY HISTORIC SERIES – *New York Malmsey Madeira*	$17
CASA ST. EUFEMIA - *Special Reserve White Porto*	$20
TAYLOR FLADGATE - *Tawny 10 year*	$12
TAYLOR FLADGATE - *Tawny 20 year*	$16
TAYLOR FLADGATE - *Tawny 30 year*	$22
FONSECA - *Bin 27*	$13
ALCYONE, VINEDO DE LOS VIENTOS, *Tannat*, NV Uruguay	$13