

Les Gourmandises

Profiterole of Bittersweet Chocolate Custard, Toasted Sesame Ice Cream, Orange Confit	18
Roasted Pineapple, Sea Salt Caramel, White Chocolate Ganache and Lime	18
Tarte Citron, Macerated Winter Citrus, Thyme, Crisp Meringue, Grapefruit Sherbet	18
Coconut Cream Parfait, Brown Butter Crunch, Macaroon with Coffee and Rum Sorbet	18
Warm Baked Cherry and Almond Clafoutis with Crème Chantilly	23
Lemon Madeleines...baked to order and served warm!	18

Take Brindille Home!

Bottle of Vieux Carré...just pour over ice and enjoy! 3 cocktails per bottle	65
Hand-Packed Housemade Ice Cream or Sorbet by the Pint. Ask your server for selections.	16
Box of Mignardises and Frivolities	30

Creations of Pastry Chef Craig Harzewski

Espresso Martini...*Valentine Vodka, Kahlua, Sparrow Coffee Espresso, Salted Caramel Rim* \$20

Cheese..."it is estimated that a quarter of life's pleasurable moments involve cheese"

A Marble Slab of French Cheeses \$45

Dessert Wines

Château Fontebrière, Sauternes 2019	\$18gl
Lucien Albrecht Late Harvest Gewurztraminer, Alsace 2007	\$25gl
La Pigeade, Muscat Beaumes de Venise 2020	\$15gl