

DESSERTS

CELEBRATION CAKE* \$15

BANANA SPLIT* \$12

PEAR AND ALMOND TART* \$10

MIXED BERRY MERINGUE* \$10

LEMON TART \$10*

MICHEL'S CHOCOLATE BAR* \$9

RUSTIC APPLE PIE* \$9

MICHEL'S CHOCOLATE MOUSSE* \$8

CARROT CAKE*\$8

CRÈME BRULEE \$8

MICHEL'S NAPOLEON \$8

CHOCOLATE LAVA CAKE A LA MODE* \$8

HOUSE MADE ICE CREAM OR SORBETS* \$6

SELECTION OF ARTISANAL CHEESES

CHOICE OF 3 OR 5-\$15/\$22

***dishes contain nuts, please ask your server
for help accommodating any allergies.**

BEVERAGE PAIRINGS

BRACHETTO/MOSCATO, Elio Perrone, Italy NV \$10

COTEAUX DU LAYON, Jo Pithon, France 03 \$8

AMARETTO, Lazzaroni, Italy NV \$9

SAUTERNES, Chateau La Fleur d'Or, France 06 \$9

LIMONCELLO, Casoni, Italy NV \$9

DULCE MONASTRELL, Silvano Garcia, Spain 08 \$12

FRAMBOISE EAU-DE-VIE, F. Meyer, France NV \$12

CASSIS, Domaine Sathenay, France NV \$9

TOKAJI, Royal Aszu 6 Puttonyos, Hungary 99 \$14

ARMAGNAC, Chateau de Busca 15 yr. \$15

MOSCATEL, Vinya Selva del Mar, Spain 05 \$8

DOUBLE CHOCOLATE STOUT, Young's, England \$8

EISWEIN, St. Urbans-Hof, Germany 08 \$25

PORTER, Founders, Michigan \$6

**For a complete list of dessert wines and spirits,
please ask for our wine list.**