

BISTROT

MIRABELLE
DESSERTS

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all desserts are house made daily

APPLE CHERRY GALLETTE served with brown butter caramel & vanilla bean ice cream	\$6.95
LEMON STEAMED PUDDING served with merengue & cookie crumble	\$6.95
CHOCOLATE TART served with olive oil ice cream & sea salt	\$6.95
CRÈME BRÛLÉE served with fresh berries & cookies	\$6.95
CHEESE PLATE three fabulous cheeses picked by chef clinton, served with seasonal sides & crostini	\$12.95

COFFEE, PORT & DESSERT WINE

ESPRESSO single or double shot	\$2.95 \$3.95
CAPPUCCINO	\$4.95
CAFE LATTÉ	\$4.95
FONSECA 10 year tawny port, Portugal	\$8.00
TAYLOR FLADGATE '05 late bottle vintage, Portugal	\$10.00
WARRE'S OTIMA 20 year tawny port, Portugal	\$14.00
CERETTO '10 moscato d'asti, Italy	\$10.00 \$59 / bottle
LE DAUPHIN DE GUIRAUD '06 sauterne, Bordeaux	\$12.00 \$47 / bottle