

OCEAN
BLUE

BY GEOFFREY ZAKARIAN

LES PALAIS DES THÉS TEA

Long Jing/ Chinese Green/ refreshing/ slightly sweet with a chestnut note	\$3.00
Sencha Ariake/ Japanese Green / invigorating and flowery	\$3.00
The du Tigre/ Taiwanese Black/ smoked with spruce tree roots	\$3.00
Darjeeling Margaret's Hope/ Darjeeling and Assam	\$3.00
Blue of London/ Classic Earl Grey/ Yunnan/ notes of bergamot	\$3.00
Rooibos a la Camomille/ Rooibos with Chamomile/ caffeine-free	\$3.00

COFFEES

Espresso	single \$1.75	double \$2.50
Cappuccino		\$2.50
Latte		\$2.50

DESSERTS

Warm Chocolate Flourless Cake/ Stracciatella Ice Cream/ Chocolate and Raspberry Essence/
Coco Nibs

Lemon Meringue Tart/ Crushed Blueberries/ Crème de Cassis Sorbet/ Candied Lemon

Bergamont Tea Panna Cotta/ Strawberry Sorbet/ Blackberries/ Fresh Mint

Apple Strudel with Cardamom/ Aged Cheddar Cheese/ Whiskey Sauce/ Quark Gelato

Housemade Sorbets/ Crème De Cassis Sorbet/ Strawberry Sorbet/ Coconut Sorbet/ Galette Tuile

Petits Fours/ Raspberry Paté Fruit/ Chocolate Sea Salt Cookie/ Dark Chocolate Whiskey Truffle

Selection of Artisanal Cheeses

Tête De Moine/ Membrillo Quince Paste

Cave-Aged Cloth-Bound Cheddar/ Fig-Date Bread

Bayley Hazen Blue/ Candied Walnuts

AFTER DINNER DRINKS

DESSERT/ FORTIFIED WINES

Inniskillin Ice Wine	\$17.50
Sanderman Tawny Port	\$ 5.75
Tio Pepe Very Fine Dry	\$ 6.25

LIQUOR/ CORDIAL

B & B	\$ 6.25
Benedictine	\$ 6.25
Campari	\$ 6.25
Amaretto Disaronno	\$ 6.25
Grand Marnier Rouge	\$ 6.25
Liquor 43	\$ 6.25
Sambucca Romana	\$ 6.25
Pernod	\$ 6.25
Tía María	\$ 6.25
Southern Comfort	\$ 6.25
Frangelico	\$ 6.25

COGNAC/ BRANDY

Hennessy VS	\$ 6.25
Hennessy XO	\$15.00
Remy & Martin VSOP	\$ 6.75
Remy & Martin XO	\$15.00
Armagnac Clos des Ducs	\$ 6.75

FINE RUMS

Gosling Black Seal	\$ 6.75
Pussers	\$ 6.25
Pyrat XO Reserve	\$ 6.75
Pyrat Cask 1623	\$25.00
Ron Zacapa 23	\$10.00

BOURBON/ SCOTCH

Booker's	\$ 8.50
Johnnie Walker/ Black Label	\$ 6.75
Talisker 10	\$ 7.50
Balvenie 21	\$33.00
Glenfiddich 18	\$ 6.50