



EXECUTIVE PASTRY CHEF
Michael Brown

RESTAURATEURS:
Tony Foreman & Cindy Wolf

DESSERTS

fromages

FROMAGES Selection of cheeses with Grilled Baguette, Fig Compote **12.00**

PETIT BASQUE semi-firm, nutty sheep's milk cheese *Basque*

ÉPOISSES washed rind cow's milk *Burgundy*

FOURME d'AMBERT blue, tangy, sweet cow's milk *Auvergne*

desserts et ses vins liquoreux

GÂTEAU au FRUIT de la PASSION Lemon Joconde, Milk Chocolate Ganache, Passionfruit Glaze, Coconut Crème Anglaise, Burnt Meringue **9.00**

Sauternes, Château Gravas 2015, late-harvest white; honeyed pear & candied orange (3 oz) 11.00

MOUSSE au CHOCOLAT Couverture Chocolate Mousse, Espresso, Grand Marnier, Lace Tuile..... **9.00**

Maydie, Château d'Aydie 2012, dark velvety red fruits, hints of nuts and chocolate (3 oz)..... 13.00

GALETTE à la RHUBARBE et aux FRAISES Strawberry-Rhubarb Galette, Candied Pistachios, Crème Fraiche Ice Cream..... **7.00**

Pacherenc du Vic-Bilh, Château d'Aydie 2013, sweet white; ripe apricot, nectarine, honeysuckle (3 oz) .. 11.00

PROFITEROLES Caramel Ice Cream, Carmelized Nuts, Warm Chocolate Sauce **8.00**

Banyuls, Vial-Magnères "Tradition" NV, soft textured red, black currants, cocoa nibs & cloves (3 oz) 13.00

CRÈME BRÛLÉE French Vanilla Custard, Caramelized Sugar, Cocoa Nib Tuile..... **8.00**

Sauternes, Château Gravas 2015, late-harvest white; honeyed pear & candied orange (3 oz) 11.00

FRUIT de SAISON Cherry Parfait, Strawberry Compote, Chocolate Sablé Crumble, Kirsh Reduction Sauce **8.00**

Pacherenc du Vic-Bilh, Château d'Aydie 2013, sweet white; ripe apricot, nectarine, honeysuckle (3 oz)... 11.00

GLACES et SORBETS Housemade Ice Creams & Sorbets..... **7.00**

GOUSSE de VANILLE vanilla bean ice cream FRUITS de la PASSION Passionfruit Coconut sorbet

CHOCOLAT chocolate ice cream ANANAS et GINGEMBRE pineapple and ginger sorbet

PISTACHE pistachio ice cream FRAMBOISE et au VIN ROUGE raspberry red wine sorbet

MANQUE mango sorbet

mignardises

BONBONS Assorted, Seasonal Flavors **1.50 ea**

Maydie, Château Aydie 2012 fortified red; dark chocolate, black raspberry, fine tannins (3 oz)..... 13

MACARONS Assorted Seasonal Flavors **2.95 ea**

Sauternes, Château Gravas 2015 late-harvest white; honeyed pear & candied orange (3 oz) 11

VISITEZ LE COMPTOIR

PÂTISSERIES, VIENNOISERIES, LIGHT FARE & SERIOUS COFFEE PROGRAM

Le Comptoir opens daily at 9 AM

A Gratuity of 19% is suggested to parties larger than 7.

We fry in 100% peanut oil.