



EXECUTIVE PASTRY CHEF  
Michael Brown

RESTAURATEURS:  
Tony Foreman & Cindy Wolf

→ **DESSERTS** ←

## fromages

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

MIMOLETTE firm, dense, nutty cow's milk *Lille*

ÉPOISSES washed rind cow's milk *Burgundy*

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

## desserts et ses vins liquoreux

FORÊT NOIRE Chocolate Almond Jaconde, Milk Chocolate Mousse, Sour Cherry Jelly, Vanilla Cream  
Kirsch Sauce ..... **9.00**

*Maydie, Château d'Aydie 2013, dark velvety red fruits, hints of nuts and chocolate (3 oz)..... 13.00*

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

*Maydie, Château d'Aydie 2013, dark velvety red fruits, hints of nuts and chocolate (3 oz)..... 13.00*

TARTE TATIN aux POIRES Pear Tart Tatin, Lace Tuile, Pear Caramel, Cinnamon Ice Cream ..... **8.00**

*Clairette de Die, Carod "Tradition" NV (6 oz)..... 10.00*

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

*Maydie, Château d'Aydie 2013, dark velvety red fruits, hints of nuts and chocolate (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 Peach Parfait, Peach Compote, Vanilla Sablé Crumble, Tarragon Anglaise ..... **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

CHAMPAGNE-FRAISE strawberry champagne sorbet

PISTACHE pistachio ice cream

FRAMBOISE et au VIN ROUGE raspberry red wine sorbet

PASTÈQUE watermelon sorbet

## mignardises

BONBONS Assorted, Seasonal Flavors ..... **1.50 ea**

*Maydie, Château Aydie 2013 fortified red; dark chocolate, black raspberry, fine tannins (3 oz)..... 13*

MACARONS Assorted Seasonal Flavors ..... **2.50 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.