Les Entremets

We make all desserts on premise, including specialized cakes and desserts.
Desserts are $20 and are served with a complimentary 1.5oz. taste of the below mentioned dessert wines.
The Dessert Wines listed below can be purchased for $12/2.5oz Glass

Gâteau Chocolat Moulleux, Crème Glacée
Warm chocolate cake with Madagascar French Vanilla bean ice cream, caramel sauce with seasonal berries, and mint.
Recioto Delea Valpolicella, Terre di Verona, Veneto, Italy, 2018
Oak, cherries, strawberries, pear drops, cinnamon, pepper aromas. Red licorice, cherries, strawberries, plums, cedar, dry almond, blueberry on the palate and tobacco finish.

Fromage de Meyer Lemon
A Meyer lemon cheesecake served with a graham cracker crust topped with a Chantilly cream icing, finished with a berry coulis, garnished with seasonal berries.
Limoncello, François
Our house made Limoncello with fresh squeezed lemons, sugar, and Tito's Vodka.

Cerises François
Cherries François, Madagascar French Vanilla Bean Ice Cream Spiced cherries in a Port wine sauce, served over an almond cookie with French vanilla bean ice cream.
Vi de Visciola "Cherry" Fortified Wine, Vignamato, Marché, Italy, NV
Fresh wild cherry aromas and flavors, sweet but offers great acidity. Well-balanced with a great finish.

Chocolate Mousse Torte, Seasonal Berries & Berry Coulis
A white génoise cake filled with chocolate mousse, topped with chocolate ganache, seasonal berries and berry coulis.
Tawny Port "10" Year, Kopke, Duoro Valley, Portugal
Complex with aromas of dried cherries, cranberries and wood-spice, with notes of dried fruit, caramel, walnuts and spice.

Crème Brûlé & Fruits
A baked egg and vanilla custard with caramelized sugar and seasonal berries.
Lustau "East India Solera", Jerez, Spain, NV
A blend of Oloroso and Pedro Ximénez raised separately and then blended to age for three years in solera. The result puts the sweetness of the PX in front, with flavors of plum jam and tobacco.

Mousse au Chocolat Belgique
A rich Belgium chocolate mousse, topped with Chantilly cream, chocolate straw and mint.
Tawny Port "10" Year, Kopke, Duoro Valley, Portugal
Complex with aromas of dried cherries, cranberries and wood-spice, with notes of dried fruit, caramel, walnuts and spice.

Framboise Flambees Romanoff
French Vanilla bean ice cream, chocolate chips and meringue, flamed with brandy and marinated Raspberries.
Framboise "Raspberry", Mathilde, Alsace, France, NV
Beautiful red raspberries flavors, sourced from three distinct raspberries from Alsace, France.

Affogato François
French vanilla bean ice cream with a shot of Lavazza Espresso.
Chez François Espresso Martini Liqueur
A blend of Kahlúa , Licor 43 Vanilla Liqueur, OM Chocolate Liqueur and Salted Caramel Vodka.

Bananes Foster
Bananas, sautéed in a brown sugar, sweet butter, banana liqueur sauce, French Vanilla bean ice cream on a Génoise cake.
Moscatel "Seleccion Especial N°2", Jorge Ordoñez, Málaga, Spain, 2022
Fresh and intense with a mixture of sensations of freshly peeled apple, orange peel, pollen, and herbs. Concentrated and refreshing with great length. 100% Muscat Alexandria

Fruit Sorbet
Freshly made Raspberry and Passion fruit sorbet, sauced with Passion fruit and Raspberry coulis.
Brachetto Rosso, Villa M, Vino Da Tavola, Italy, NV
Villa M Rosso is soft and creamy, with light bubbles, and has intense flavors of rose, strawberry and spices.

Plateau de Fromages (Supplement add $10)
A selection of imported cheeses, Montrachet goat, St. Angel, English Stilton and Èpoisses, garnished with dates, Membrillo (quince paste), almond/fig cake.
Pedro Ximénez "Solera 1927", Bodegas Alvear, Jerez, Spain,
This is totally dark brown/amber with notes of figs, toffee, caramel syrup, molasses and coffee. It is dense, super sweet, intense, rich and an amazingly, unctuously textured.

Lively Coffee Drinks

Coffee

A blend of single plantation Central American and Colombian Arabica coffee from Lavazza Coffee.

$4.50

A "French Press" Coffee

A two cup "French Press" with freshly roasted, single plantation, Arabica coffee.

$5

Espresso

A finely ground, dark roasted blend of Arabica and Robusta coffee from from Lavazza Coffee.

$4.50

Cappuccino

A combination of espresso and steamed milk with cocoa powder.

$5

Tokyo Coffee

Espresso served over iced Fever Tree Tonic Water. A refreshing iced coffee!

$6

Café BonBom

Double espresso with condensed milk, orgeat sirop, whipped cream and coco powder.

$6

Vietnamese Coffee

Espresso blended with condensed milk and served over ice. Sweet, rich and delicious.

$6

Beirut Café Blanc

A blend of hot water, Orange Blossom Water of Lebanon and fresh lemon.

$4

Cappuccino François

A combination of espresso, steamed milk, and Liquor 43 vanilla & chocolate Liqueurs.

$16

Irish Coffee François

Arabica coffee with Jameson's Irish Whiskey, Cointreau, Kahlua and whipped cream.

$16

Cambridge Coffee

Arabica coffee with Baileys Irish Cream, Frangelico and whipped cream.

$16

Billy Bob Coffee

Arabica coffee with Chez François Espresso Martini Liqueur, Baileys Irish Cream and whipped cream.

$16

Vanilla Chai Tea & Amaretto

An exotic and sweet vanilla Chai tea with Amaretto Disaronno Originale Liqueur and whipped cream.

$16

Mighty Leaf Teas $6

Emperor's Breakfast Organic

Rich, malty, a "dawn to dusk" awakening of the finest grade organic black tea leaves.
(black tea with caffeine)

Blood Orange Rooibos

Organic South African rooibos infusion with tart blood orange, vanilla, and honey notes.
(herbal tisane with no caffeine)

Chamomile Citrus

Herbal tea with orange peel, lemongrass, lemon myrtle and yuzu.
(herbal tisane with no caffeine)

Marakash Mint Organic

Soft citrus notes of verbena leaves balanced with a beautiful hint of mint.
(herbal tisane with light caffeine)

Chaling Jasmine

(herbal tisane with light caffeine)
Organic green tea scented with fresh jasmine blossoms, blissfully sweet and fragrant.

Decaf Earl Grey

High-grown Ceylon and China black teas are combined with the smoky orange notes of Bergamot fruit, making an elegant and full-flavored cup. (black tea with no caffeine)

Vanilla Bean

Black tea leaves blended with fragrant vanilla.
(black tea with caffeine)