

FRENCH CHEESE

\$7 PER PORTION / \$18 ASSORTED PLATTER

CANTAL

A mellow, nutty hard cheese made from cows milk in Auvergne, Central France.

COMTE

From Franche-Comté in the East of France, this firm-pressed hard cheese has a smooth texture with flavors of hazelnut, toffee & fruit.

FOURME D'AMBERT

This is a rich creamy white, cow's milk blue from Auvergne, Central France. It has an earthy scent but a creamy, mild flavor with a slightly nutty flavor. Pairs wonderfully with sweet wine.

MORBIER

A semi-soft cheese produced from cows milk in the same region as Comté. It has a thin layer of tasteless ash running through it. Has a mild nutty flavor.

PONT-L'ÉVÊQUE

This soft cows milk cheese from Normandy has a creamy texture and a fresh sweet-tart flavor which strengthens with age.

OUR CHEESE & WINE
PAIRING PROMOTION \$14



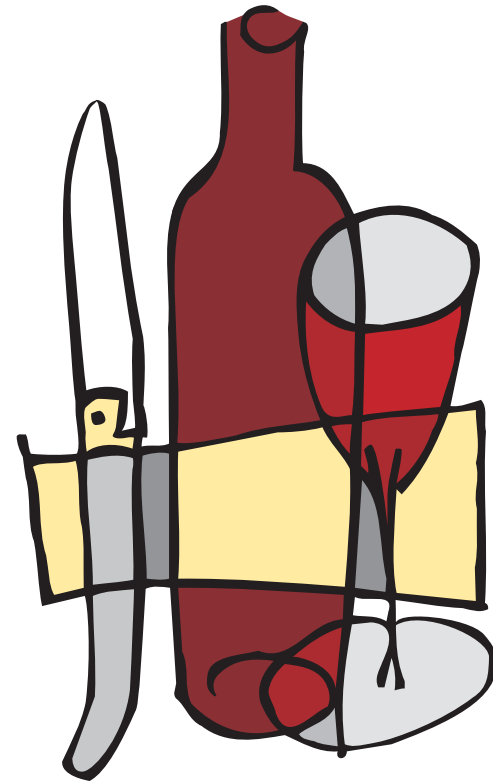
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WITH A GLASS OF

MUSCAT DE BEAUMES DE VENISE

The strong tasting Roquefort pairs wonderfully with the contrasting delicate, syrupy sweetness of wines produced from late-picked grapes such as our Muscat from the Rhone Valley. This golden colored wine has a nose of caramel, pear & raisins. On the palate there are hints of honey & spice.



Le ZiNC
FRENCH BISTRO

LE DESSERT
LE FROMAGE

AFTER-DINNER DRINKS

SHERRY • PORT • MADEIRA

PEDRO XIMENEZ DON PX 2002 8
Bodegas Toro Albala

CREAM SHERRY 6
Hidalgo



RUBY PORT 6
Smith Woodhouse, Lodge Reserve

RUBY LATE BOTTLED VINTAGE 9
Smith Woodhouse
Traditional unfiltered, 1995

VINTAGE PORT 18
Smith Woodhouse, 2003

10 YEAR TAWNY PORT 9
Smith Woodhouse

20 YEAR TAWNY PORT 17
Graham's

OBTUSE, AMERICAN STYLE PORT 8
Justin Vineyards & Winery
Paso Robles, California

MADEIRA, BUAL 7
Cossart Gordon, 5 years old

MADEIRA, MALMSEY 9
Cossart Gordon, 5 years old

PLEASE ASK ABOUT OUR PORT TASTINGS

DESSERT WINE

MUSCAT DE BEAUMES DE VENISE 10
Domaine André Andrieux 2007
Rhône Valley

SAUTERNES 12
Château d'Armajans 2000, Bordeaux

DESSERTS \$7.5

TARTE TATIN

caramelized apple tart, house-made vanilla ice cream

CRÈME BRÛLÉE

vanilla bean crème brûlée

PROFITEROLES AU CHOCOLAT

warm pastry choux filled with vanilla ice cream, topped with warm chocolate sauce & shaved almonds

GÂTEAU AU CHOCOLAT

warm chocolate cake, house-made nougat ice cream
(cooked to order)

BABA AU RHUM

mini sponge cakes soaked in rum, house-made rum raisin ice cream

CRÊPE SUZETTE

crêpes filled with orange cream, Grand Marnier sauce

FRAISE MELBA

house-made vanilla ice cream, fresh strawberries, whipped cream, red berry coulis

GLACES ET SORBETS MAISON

house-made ice creams & sorbets in an almond tuile

ICE CREAMS - vanilla, nougat, rum raisin

SORBETS - mango, coconut lime, raspberry, strawberry