



L'ÉCHON

★ ★ ★ ★ ★ ★ ★ ★
BRASSERIE

LES DESSERTS

Valhrona Chocolate Fondant 11
salted caramel, hazelnuts, passion fruit,
double chocolate ice cream

Gâteau Fromage Blanc 8
yuzu curd, meringue, fresh pomegranate

Warm Almond Financier 8
vanilla napoleon, cranberry-raspberry sorbet

Pannier au Crème Glacée & Sorbets 8
choice of three

Profiteroles de Chocolate Noir 8
butternut squash ice cream, warm butterscotch, frosted
pumpkin seeds

Granny Smith Apple Terrine 8
walnut-raisin caramel, brioche crisp, shopshire blue,
brown-butter sorbet

LE ASSIETTE DE FROMAGES

today's selection of artisanal domestic
and imported cheeses with walnut
raisin bread and house preserves

—❖— 14 —❖—

18% service charge included • 20% included for parties of 10 or more • up to 6 separate payments are
accepted consuming raw or under-cooked items may increase your risk of food-borne illness



LES DIGESTIFS



APRÈS LE DÎNER



Averna Amaro 10
Cynar Amaro 10
Fernet Branca 10
Averna Sambuca Sicilia
10
Luxardo Angioletto 11
Lustau Amontillado 13

Black Panther 12
panther espresso, añejo rum, coffee liqueur,
orange liqueur cream

Sherry Cobbler 12
lustau, citrus, cane sugar, crushed ice

In The Dark 12
bourbon, amaro, chocolate bitters, orange zest

Hanky Panky 12
gin, sweet vermouth, fernet branca

COGNACS



D'Ussé 14
Paul Beau VS 10
Paul Beau VSOP 14
Guillon-Painturaud 15
Bas Armagnac Cask 28
1998
Rémy Martin VSOP 12



Espresso 4
Double Espresso 6
Americano 4.50
Macchiato 5.50
Latte 5.50
Cappucino 5

whole, non-fat and almond
milk available



TEA

Earl Grey
English Breakfast
Peach Oolong
Green Jasmine Pearls
Chamomile
Oregon Peppermint

all teas 5