

CAFE DUPONT

desserts

Clementine Chiffon Cake Trifle 12
pastry cream | macerated alabama strawberries

Classic Cafe Dupont Beignets 10
confectioner's sugar

Citrus Crème Brûlée 12
chantilly crème | sugar berries

Cookie Plate 10
peanut butter | neiman marcus
snickerdoodle | sugar cookie

wines

Chateau Lafaurie Peyraguey 2001 – Sauternes 12 (1.5oz)
Leyenda Pedro Ximénez Sherry NV – Andalucia 10
Hopler TBA 2017 – Burgenland 20(1.5oz)
D'oliveiras – Madeira 1984 35 (1.5oz)

featured dessert cocktails

Rum Old Fashioned 16
bumba original rum | demerara | cocoa bitters

Espresso Martini 15
grey goose | kahlua | grand marnier | bailey's | frangelico | espresso

digestif

grand marnier | bailey's | cynar | limoncello | montenegro | fernet

Barking Bee Coffee | Oneonta, AL
decaf or regular drip | french press

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