

# adour

THE ST. REGIS WASHINGTON, D.C.

## cheeses

17

### MATURE SELECTED CHEESES

SEASONAL CONDIMENTS & COUNTRY BREAD

## desserts

10

### HAZELNUT SOUFFLÉ

ORANGE GINGER SORBET AND GRANITÉ

(PLEASE ALLOW 20 MIN OR PRE-ORDER)

THE AROMAS OF RICH HAZELNUT AND BROWN SUGAR IN THE SOUFFLÉ, PAIR BEST WITH THE BROADBENT MADEIRA. IT'S HINTS MAPLE SYRUP AND CANDIED NUTS ACCENT THE DESSERT NICELY.

### OUR BABA

ARMAGNAC, LIGHT WHIPPED CREAM

THIS SIGNATURE DESSERT IS GREAT WITH ADDITIONAL, ARMAGNAC. MADEIRA AS ANOTHER OPTION WILL COMPLEMENT THE APRICOT GLAZE. THE ACIDITY IN MADEIRA WILL SPONGE INTO THE WEIGHT OF THE BABA, ADDING COMPLEXITY TO THE FINISH.

### CHESTNUT & PEAR MONT-BLANC

MERINGUE "FONDANT", CHANTILLY CREAM

THE PEAR WITH THE ACCENTED FLAVOR OF THE CHESTNUT IS GREAT WITH THE COTEAUX DU LAYON. IT HAS MORE FINESSE THAN SAUTERNES, WITH MORE ACIDITY AND LESS SUGAR TO HELP ADD TO A CLEANER FINISH.

### APPLE & QUINCE TATIN

CARAMEL PARFAIT, GREEN APPLE SORBET

THE APPLE AND CARAMEL NOTES ARE COMPLEMENTARY TO THE SWEET APPLE NOTES IN THE POMMEAU DE NORMANDIE. IT'S SIMILAR TO CALVADOS BUT SWEETER WITH LESS ALCOHOL.

### CHOCOLATE, CARAMEL & PECAN BAR

MAPLE ICE CREAM, COFFEE GRANITE

1982 TORO ALBALA, "DON PX", MONTILLA-MORILES, SPAIN. THIS STICKY SWEET PORT ALTERNATIVE FROM SHERRY COUNTRY HAS NOTES OF MOCHA, ESPRESSO AND MOLASSES. ITS RICH FLAVORS HELP TO COMPLIMENT THE FLAVORS IN THIS DESSERT.

### EXOTIC VACHERIN

TROPICAL ICE CREAM, PASSION FRUIT SORBET

2008 KLEMENS WEBER, RIESLING TROCKEN, SEKT, PFALZ, GERMANY. THE ACIDITY IN THE SORBET PAIRS WELL WITH THIS SUPER ACIDIC RIESLING. COMPLIMENTARY FLAVORS OF WHITE PEACH AND LEMON ZEST HELP PROVIDE A CLEAN FINISH.

PASTRY CHEF FABRICE BENDANO

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## sweet wines

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FRANCE, RHONE	2007	DOMAINE DURBAN, MUSCAT BEAUMES DE VENISE	12
FRANCE, LOIRE	2007	DOMAINE CADY, COTEAUX DU LAYON	12
FRANCE, BORDEAUX	2005	CHATEAU LE TERTRE DU LYS D'OR, SAUTERNES	15
OREGON, WILLAMETTE	2008	ADELSHEIM, PINOT NOIR ROSE, « DEGLACE »	18
GERMANY, MOSEL	2008	DR. LOOSEN, RIESLING EISWEIN	30
HUNGARY, TOKAJI	2008	OREMUS, FURMINT,	24
AUSTRALIA, VICTORIA	2010	INNOCENT BYSTANDER, MOSCATO ROSE	14

## fortified wines

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FRANCE, RHONE	N.V.	LA TOUR VIELLE, GRENACHE, BANYULS	12
SPAIN, MALAGA	1982	TORO ALBALA, PEDRO XIMENEZ, « DON PX »	30
PORTUGAL, MADEIRA	N.V.	RARE WINE COMPANY, MADEIRA, « SAVANNAH VERDELHO »	18
PORTUGAL, MADEIRA	1996	BROADBENT, MADEIRA, COLHEITA	20
PORTUGAL, MADEIRA	1958	COSSART GORDON, MADEIRA, BUAL	65
PORTUGAL, DOURO	30YR	GRAHAM'S, TAWNY PORT	34
PORTUGAL, DOURO	20YR	DOW'S, TAWNY PORT	24
PORTUGAL, DOURO	10YR	WARRE'S « OTIMA », TAWNY PORT	14
PORTUGAL, DOURO	2006	QUINTA DO CRASTO, LATE BOTTLE VINTAGE PORT	16
PORTUGAL, DOURO	N.V.	GRAHAM'S, RUBY PORT "6 GRAPES"	14

## digestives

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FRANCE, ARMAGNAC	1997	FRANCIS DARROZE , BAS-ARMAGNAC, « DOM JOUANCHIOT »	25
FRANCE, ARMAGNAC	1981	FRANCIS DARROZE, BAS-ARMAGNAC, « DOM DE BERTRUC»	38
FRANCE, ARMAGNAC	1972	FRANCIS DARROZE, BAS-ARMAGNAC, « DOM DE POUNON«	50
FRANCE, PAYS D'AUGE	N.V.	LEMCOMPTE, CALVADOS, PAYS D'AUGE « 5 YEAR OLD »	20
ITALY, VENETO	N.V.	ALLEGRIINI, GRAPPA DE AMARONE	20
FRANCE, ALSACE	N.V.	MOLETTO, GRAPPA DI BARBERA	18
FRANCE, ALSACE	N.V.	TRIMBACH, POIRE	15
FRANCE, ALSACE	N.V.	TRIMBACH, FRAMBOISE	15