

SALUT

BAR AMÉRICAIN

DESSERT



A la carte

RASPBERRY CHOCOLATE CAKE	12
<i>topped with a homemade chocolate drizzle</i>	
PROFITEROLES	7
<i>choice of Sebastian Joe's ice cream</i>	
CHOCOLATE MOUSSE	8
<i>whipped cream and sugar cookie</i>	
CRÈME BRÛLÉE	7
<i>straightforward, unpretentious, simply delicious</i>	
SEASONAL FRUIT CLAFOUTI	8
<i>served warm with vanilla ice cream</i>	
CARAMEL POT DE CREME	8
<i>whipped cream and sugar cookie</i>	
SEBASTIAN JOE'S ICE CREAM OR SORBET	5
<i>ask your server about today's selections</i>	

COFFEE

ESPRESSO MARTINI	14
<i>espresso, Stoli Vanil, Mr. Black Cold Brew Liquor</i>	
COFFEE OLD FASHIONED	15
<i>bourbon, chocolate liqueur, espresso, orange bitters</i>	
CAFÉ AMERICAIN	4
CAPPUCCINO	6
ESPRESSO	4
CAFÉ LATTE	6

In order to maintain quality benefit programs, Salut Bar Américain adds a 5% employee benefits, safety and sanitation charge to our guest check. This is not an employee gratuity.

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AFTER DINNER

Une Bonne Fin Francaise

MARIE DUFFAU NAPOLEON ARMAGNAC	14
<i>Bas Armagnac AOC, FR – copper pot distilled brandy, estate grown fruit, aged 6 years</i>	
DARON FINE CALVADOS	16
<i>Pays d'Auge AOC, Normandy, FR – single-distilled apple brandy, aged in Limousin oak casks</i>	
CHÂTEAU VILLEFRANCHE SAUTERNES	16
<i>Sauternes, Bordeaux - sweet honey, elderflower, apricot and sunshine in a glass, Served chilled, 4 oz pour</i>	

Single Malt Scotch

Served Neat or on the Rocks

ARDBEG 10YR	16
GLENFIDDICH 12YR	14
GLENLIVET 12YR	17
GLENMORANGIE 10YR	14
LAPHROAIG 10YR	18
LAGAVULIN 16YR	20
MACALLAN 12YR	22
MACALLAN 18YR	34
OBAN 14YR	25
OBAN 18YR	36

Bourbon

MAKER'S MARK	12
MAKER'S MARK 46	12
WOODFORD	15
BASIL HAYDEN	17

Brandy

HENNESSY VS	14
COURVOISIER VS	13
REMY MARTIN XO	25

Port

TERRA D'ORO ZINFANDEL PORT	10
<i>Clarksburg AVA, CA</i>	
QUEVEDO TAWNY PORT	10
<i>Douro, Portugal - nicely balanced, dried fruits and plum jam</i>	