



**CHEZ JOSEPHINE**

*Best Pre-Theater Dining*



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<i>Brandy</i>			
<i>Remy Martin V.S.O.P.</i>	14.00	<i>Courvoisier V.S.</i>	12.00
<i>Hennessey V.S.</i>	10.00	<i>Busnel Calvados</i>	10.00
<i>Larressingle Armagnac V.S.O.P.</i>	11.00		



<i>Liqueur</i>			
<i>Grand Marnier</i>	12.00	<i>Benedictine</i>	9.00
<i>B &amp; B</i>	10.00	<i>Marie Brizard</i>	9.00
<i>Sambuca White or Black</i>	9.00	<i>Amaretto Disaronno</i>	9.00
<i>Tia Maria</i>	8.00	<i>Frangelico</i>	8.00
<i>Pernod or Ricard</i>	8.00	<i>Fernet Branca</i>	9.00
<i>Chartreuse Yellow or Green</i>	9.00	<i>Kahlua</i>	8.00
<i>Baileys</i>	9.00	<i>Drambuie</i>	10.00

<i>Port, Sherry &amp; Madeira</i>			
<i>Taylor Fladgate</i>	10.00	<i>Fonseca Tawny 20 year</i>	14.00
<i>Fonseca Bin NO27</i>	12.00	<i>Ramos Pintos</i>	9.00
<i>Tio Pepe</i>	8.00	<i>Harvey's Bristol Cream</i>	9.00
<i>Drysack</i>	9.00	<i>Blandy's Madeira</i>	8.00

<i>Dessert Wine</i>	
<i>2002 La Chapelle de Lafaurie-Peyraguey, Sauternes</i>	15.00
<i>2003 Muscat de Beaumes de Venise, Domaine de Coyeux</i>	12.00
<i>2005 Vidal Blanc Ice Wine, Standing Stone Vineyards</i>	14.00

<i>Eau de Vie</i>			
<i>Poire Williams</i>	<i>Kirsch</i>	<i>Framboise</i>	10.00

<i>Desserts</i>	
10.00	
<i>Le Délice Josephine: Chocolate Heaven</i>	
<i>Crème Brûlée</i>	
<i>Black and White Chocolate Mousse</i>	
<i>Lemon Tarte Brûlée</i>	
<i>Apple Rhubarb Crêpe Cake</i>	
<i>Frozen Cappuccino Parfait</i>	
<i>Seasonal Fruits &amp; Berries</i>	
<i>Assorted Sorbets</i>	
<i>Our Daily Selection of Cheeses</i>	
<i>(Market Price)</i>	

<i>Coffee</i>	3.00	<i>Espresso</i>	3.50
<i>Tea</i>	3.00	<i>Dbl. Espresso</i>	6.50