



ST. CHARLES  
SINCE 1834

### AGENDA ITEM EXECUTIVE SUMMARY

Title:	Recommendation to Approve a Proposal for a Class B Liquor License for The Finery & Blacksmith Bar to be located at 305 W. Main Street, St. Charles (former Copper Fox Restaurant)
Presenter:	Chief Keegan

*Please check appropriate box:*

<input type="checkbox"/>	Government Operations	<input type="checkbox"/>	Government Services
<input type="checkbox"/>	Planning & Development	<input type="checkbox"/>	City Council
<input type="checkbox"/>	Public Hearing	<input checked="" type="checkbox"/>	Liquor Control Commission (5/18/15)

Estimated Cost:		Budgeted:	YES	<input type="checkbox"/>	NO	<input type="checkbox"/>
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If NO, please explain how item will be funded:

**Executive Summary:**

This is a request for a new Class B liquor license for The Finery & Blacksmith Bar (former Copper Fox Restaurant) to be located at 305 W. Main Street, St. Charles. The owners are not requesting a late night permit. All paper work is in order and background checks are being completed by the Police Department as well as fingerprints have been taken and BASSET certifications are complete.

Liquor Control Commission recommends this application to go before the Council Committee for recommendation of approval to City Council.

**Attachments:** *(please list)*

- Liquor License Application (front page)
- Background Check
- Site Plan and Business Plan
- Menu

**Recommendation / Suggested Action** *(briefly explain):*

Recommendation to approve a proposal for a Class B Liquor License for The Finery & Blacksmith Bar to be located at 305 W. Main Street, St. Charles (former Copper Fox Restaurant).

<i>For office use only:</i>	<i>Agenda Item Number: #8</i>
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#8

Date: \_\_\_\_\_  
 New Application  
 Renewal Application

**CITY OF ST. CHARLES**  
 LIQUOR CONTROL COMMISSIONER  
 TWO EAST MAIN STREET  
 ST. CHARLES, ILLINOIS 60174-1984



**City Retail Liquor Dealer License Application (rev. 12/13) Non-Refundable**

Ordinance 5.08.050.A1 Application must be completed in full Incomplete applications will be rejected

Business Type: Circle one Individual Partnership Corporation Other \_\_\_\_\_

Business Name The Finery & blacksmith Bar Sales Tax # 47-3126441

Business Address 305 W. Main St, Saint Charles, IL 60174 Business Phone # \_\_\_\_\_

Contact Person David Reyes Title Executive Officer Phone # 630-815-1887

If Corporation, Corporate Name Haute Concepts LLC

Corporation Address 28W. 724 Forest Ave, West Chicago, IL 60185

Corporate Officers, plus Manager of Establishment, Officers must include President, Vice President, Secretary and Treasurer Or Sole Proprietor

Have you had a business within the City of St. Charles under any other corporate name:  Yes  No

If yes, list address of business \_\_\_\_\_

Full Name, include Middle Initial Juliette Reyes, C. Title Executive Officer

Birth Date 08/24/1984 Birthplace Chicago, IL Driver's License # \_\_\_\_\_ Home Phone # \_\_\_\_\_

Home Address \_\_\_\_\_

Full Name, include Middle Initial David Reyes Title Executive Officer

Birth Date 12/30/1981 Birthplace Chicago, IL Driver's License # \_\_\_\_\_ Home Phone # \_\_\_\_\_

Home Address \_\_\_\_\_

Full Name, include Middle Initial \_\_\_\_\_ Title \_\_\_\_\_

Birth Date \_\_\_\_\_ Birthplace \_\_\_\_\_ Driver's License # \_\_\_\_\_ Home Phone # \_\_\_\_\_

Home Address \_\_\_\_\_

Type of Establishment:  Package  Restaurant  Tavern  Hotel/Banquet/Arcada/Q-Center  Other \_\_\_\_\_

Check as Applicable to  Holding Bar [5.08.010-F]  Service Bar [5.08.010-O]  Live Entertainment [5.08.010-H]  
 Type of Establishment:  Outside Dining [17.20.020-R]

Brief Business Plan Description based on type of establishment listed above:

New American Bistro, Food focused, approachable price point. Small bar - 10-12 seats. Local craft beer and whiskey list. Small wine list.

Initial: Liq Comm \_\_\_\_\_  
 Police Chief \_\_\_\_\_



# Memo

Date: 5/14/2015  
To: The Honorable Ray Rogina, Mayor-Liquor Commissioner  
From: James Keegan, Chief of Police  
Re: Background Investigations-Liquor Establishments

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The purpose of this memorandum is to document and forward to your attention the results of the background investigations conducted by members of the St. Charles Police Department concerning the below mentioned establishments.

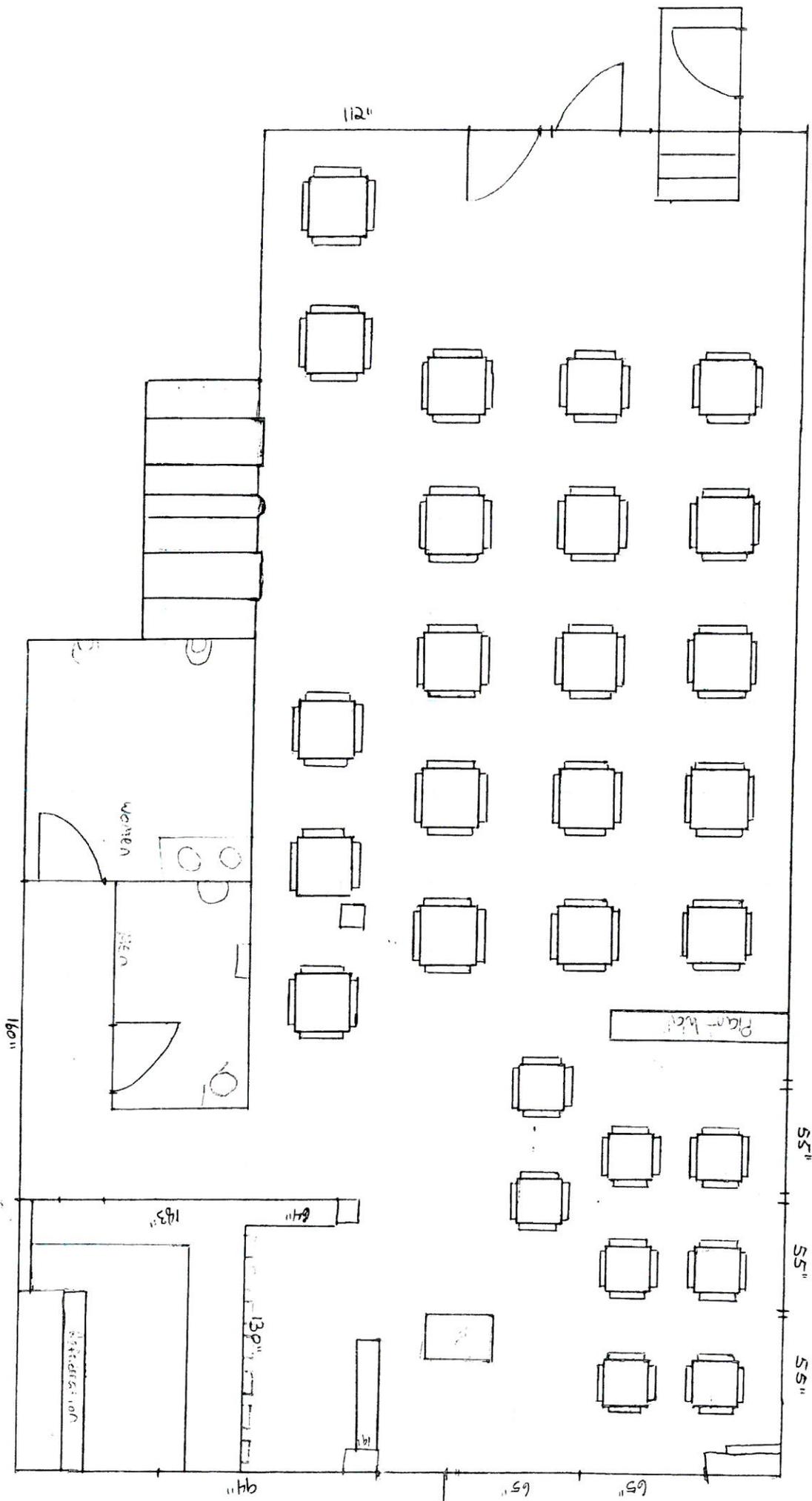
As is customary procedure, a detective was assigned each of these investigations and reviewed both the site location and the corresponding applicants of these proposed liquor license applications.

We found nothing of a derogatory nature that would preclude either the site location or the applicants from moving forward with liquors sales and/or on-site consumption, subject to City Council approval.

Thank you in advance for your consideration in these matters.

Steel Beam (D7):	111 W. Main Street
E& S Fish Company (F1-BYOB)*:	311 N. 2 <sup>nd</sup> Street, Suite 103
Liu Brothers Bistro (F1-BYOB)*:	1554 E. Main Street
LaVita Cigars (F2-BYOB)*:	2015 Dean Street, Unit #4
The Finery (B):	305 W. Main Street
Depot Liquor (A1):	310 S. 3 <sup>rd</sup> Street
Gina's Subs (B):	2770 E. Main Street

\* The above mentioned BYOB establishments, although not recognized liquor licenses under the State Liquor Code, specially governs BYOB practices (bring your own beverage) within the City of St. Charles. The corresponding local licenses authorize the businesses, without State liquor licenses, to permit the consumption of alcohol on their premises relative to various stipulations codified within our liquor code.



The Finery  
&  
Blacksmith Bar

Business Plan

## 1.0 Executive Summary

The Finery is a new restaurant that serves gourmet yet approachable contemporary American fare with global influences. Strategically located in downtown Saint Charles, IL, The Finery will quickly become the premier dinner (and Brunch on weekends) destination downtown, serving locals and visitors alike. The Finery will attract 15% new customers each year after the first year and attain profitability by the beginning of the second year.

### Keys to Success

The Finery has identified three keys that will be instrumental in its success. The first will be design and implementation of strict financial controls, which prove to be important in a high-risk industry such as restaurants. Our second key is the high-quality, fresh and seasonal food, which clearly helps us stand out from the competition. The last key is the need to ensure proper visibility. This is where location becomes extremely important. The Finery must have an effective, targeted marketing campaign to support the opening of the store in order to ensure a successful business.

### Food

The Finery will offer the community an exciting menu of fun and seasonal gourmet takes on American regional cuisine. The chefs' international training and artillery of techniques will ensure the food stands out from the competition. Most of our menu items will be made from scratch, and those that are not will be sourced from reputable gourmet vendors. Some examples of menu items are "*handmade orciotti pasta with sweet greenpea pesto and suckling pig*" or "*pan-seared local red trout with almond puree and preserved lemon.*" We will be a place for young professionals, established community members, and families to enjoy a "Not-so-average-meal" at an extremely fair price.

### Management

The Finery will be led by David Reyes, a veteran of the restaurant industry who has opened over 30 restaurants for corporations in his career and specializes in minimizing risk. Juliette Reyes, also a chef by trade, has experience in creative menu building and single unit operations. She brings 9+ years of restaurant experience to this endeavor and is well versed in customer service and restaurant operations.

Through a combination of extensive business experience, valuable academic course work, and the award of a starter loan in addition to personal funds, David and Juliette will develop a profitable niche American restaurant. Modest sales forecast for year one, two and three are \$352,585, \$933,768, and \$1,027,144 respectively.

## 1.1 Mission

It is The Finery's mission to offer the finest seasonal ingredients represented in a flavorful and honest fashion. We aspire to be the premier example of gourmet yet approachable American fare in Saint Charles and the surrounding towns. The Finery will offer exceptional customer service that is inviting and sincere. We will not let any of our valuable guests leave unsatisfied.

## 1.2 Keys to Success

- Employ strict financial controls. This is extremely important in a retail food establishment.
- Offer gourmet yet approachable food with great spirits, craft beer, excellent wine, and an inviting ambiance.
- Ensure sufficient visibility. A strong location and marketing campaign required.

### 1.3 Objectives

- To become the premier contemporary American restaurant in the western suburbs of Chicago.
- To continually draw customers for dinner (and brunch on weekends) at a rate of 15% new customers per year after the first year.
- To become profitable by the first quarter of the second year.

### 2.0 Company Summary

The Finery is a name registered by Haute Concepts L.L.C. It was formed by David Reyes and Juliette Reyes in 2015 for the purpose of concepting a creative restaurant where their talents could shine.

### 2.1 Start-up Summary

As a start-up organization, The Finery will require a certain amount of equipment to begin operations. The following is an estimate of the needed equipment:

- Cash register;
- Computer system, including P.O.S., printers, Internet connection;
- Blender/food processor;
- Assorted knives, cutting boards, cooking utensils
- Pots, pans
- Serving dishes, silverware, food containers, glasses, cups;
- Shelving units;
- Tables, chairs, and other table accessories;
- Lighting units;
- Coffee and espresso maker/Ice Tea Maker (these items are subsidized by the coffee vendor who sells the coffee/espresso beans)

Table: Start-up Funding

<b>Pre-opening cost</b>	
<b>Construction/Remodeling</b>	
New Signs	\$1,500.00
New Windows/door	\$8,000.00
Paint and supplies	\$300.00
New Ceiling	\$3,000.00
Light Fixtures	\$2,000.00
Decor	\$800.00
Tile Wall	\$300.00
Wall Paper	\$500.00
Bathrooms	\$2,000.00
Bar	\$2,000.00
<b>Opening Supplies/Initial Orders</b>	
Initial FOH Supplies	\$1,500.00
Initial Janitorial Supplies	\$250.00
Initial Food	\$2,200.00
Initial n/a bev	\$350.00
Initial beer order	\$1,800.00
Initial wine order	\$700.00
Initial liquor order	\$3,000.00
office supplies	\$200.00
Print/Stationary	\$200.00
<b>Restaurant Equipment</b>	
POS Hardware	\$2,000.00
Tables and Chairs/bench	\$3,500.00
Glassware	\$1,100.00
Plate and silverware	\$6,000.00
Kitchen Small Wares	\$2,200.00
Large Kitchen Equipment	\$2,500.00
<b>Facilities</b>	
Deposits for utilities	\$500.00
Fees/Permits/Licenses	\$2,000.00
First Months Rent&Taxes + Down Payment	\$19,156.00
<b>Total Start-up Funding Needed</b>	<b>\$69,556.00</b>

## 2.2 Company Ownership

The Finery is a DBA for Haute Concepts, which has been formed as a limited liability company in Illinois. The L.L.C. business formation has been chosen as a way of limiting personal liability while avoiding double taxation associated with a traditional corporation.

## 3.0 Services

The Finery is a downtown Saint Charles based restaurant serving gourmet contemporary American fare: dinner, Tuesday – Sunday 4:30PM to 9PM (10PM Fridays and Saturdays) and Brunch Saturday and Sunday mornings from 10AM – 3PM. This gourmet approach has been chosen for several reasons. The first is the notable success of similar concepts around the country. The second is the lack of such a concept in the growing Saint Charles area. The food we serve will be different, yet approachable, and unique to the community. We will have a fun spirit, beer, and wine list which will pair perfectly with our menu items.

## 4.0 Market Analysis Summary

The Finery will be serving the Saint Charles dinner crowd, with Brunch offered Saturday and Sunday mornings. Two distinct market segments will be targeted: young professionals and established community members with disposable income. The young professionals will be attracted by The Finery's trendy and gourmet menu and will appreciate the selection and change from the more traditional offerings currently available on Main Street. The established community members will be attracted to the gourmet menu as well as the close proximity to their homes. They will appreciate the availability of our high-quality menu without having to drive to Chicago. Main Street has been chosen in Saint Charles because of the recent renaissance of the downtown area and we believe that success breeds more success. The competitive environment that The Finery faces is not extremely stiff. Most of the dinner offerings in the area can be categorized as traditional American, or ethnic fare. We believe that Saint Charles is ripe with young, trendy professionals who are looking for a break from the ordinary, and a fun place to gather with friends, family, and co-workers.

### 4.1 Market Segmentation

The Finery has segmented the market into two distinct categories:

#### Young Professionals:

Most of the members in this group have some degree of secondary education and are primarily from the ages of 22-35. These people are looking for a unique place to eat without having to travel to the city of Chicago. Many of them come to Saint Charles from the surrounding towns for employment and entertainment. Demographic data and behavioral traits for this group are as follows:

- Ages 22-35
- 18% of the residential population falls in the age group
- 60% of the employees in Saint Charles fall in this age group
- Average income is between \$50k-72K per capita

#### Established Community Members

This group lives and works in Saint Charles and have families with children. These people are looking for an option close to their homes which has sophistication that mom and dad can enjoy. This group also has significant disposable income and is accustomed to eating out on a regular basis.

- Ages 35-60
- 38.2% of residents of Saint Charles fall into this age group
- Average income is between \$65k-100k

Between these two groups, our target spans approximately 60% of the population of Saint Charles.

## 4.2 Target Market Segment Strategy

The two different market segments that The Finery will be going after are distinct enough that there will be two different marketing campaigns, one for each group. This is necessary because the two groups respond to different forms of communication. Young Professionals look for gathering places after work (i.e. happy hour) and entertainments spots on the weekends. This group is heavy into social media and this will be the primary marketing effort to reach them. This includes a Facebook page, Twitter account, email updates, and a loyalty program that can be tracked through a smartphone app.

The established community members can be reached through different sources of communication. These are people who primarily live in the area and can be reached through more traditional publications such as the local magazine and newspaper. We also plan to reach them through participating in local festivals. Many of the people in this group like supporting local business. We believe that the same loyalty program we use for our first population segment will also be well accepted by these families.

## 4.3 Service Business Analysis

The Finery exists within the general restaurant industry. There are many different categories within the restaurant industry. The Finery fits between three different niches within the industry: gourmet dining, casual dining, and casual bar. Our concept fits within the casual segment primarily due to our comfortable ambiance and approachable pricing. Our bar will be a major contributor to our overall appeal, with fun and crafty spirits, wines and beers, as well as must-have staples. The selection will be chosen to pair with our menu items. Our quality of food and creativity with ingredients will be another key factor that will keep us competitive within the market. This is where we will fit into the gourmet niche.

### 4.3.1 Competition and Buying Patterns

The Finery's competition exists in these forms:

- **Gourmet Dining:** Higher end ingredients and exceptional customer service describe this category of restaurants. Well planned beer, wine, and sprits are also a part of the gourmet dining experience. Guests might feel the need to dress up when planning a visit to these establishments. This category includes Harvest restaurant in the Pheasant Run resort as well as Shakou Sushi across the street from our desired location.
- **Casual Dining:** Traditional ingredients and a laid back atmosphere are the staples of casual dining. Affordable prices are also a must. There are many casual dining places in St. Charles, which include ROX City Grill, The Office, Top Table, Wok n' Fire, E&S Seafood, and Charlie Fox's.
- **Casual Bar:** With a main focus on the drinks and a smaller food menu, this category has inexpensive prices and a very easygoing ambiance. The drink menu may be peppered with a few craft beers and a signature cocktail, but larger brews are the mainstay. In Saint Charles, this includes Beehive Tavern, Ally 64, The Filling Station, Pub 222, and McNally's.
- **Italian Restaurants:** Most of the Italian restaurants in Saint Charles are casual. The most popular include ZaZa's, Francesca's, Isacco Kitchen, and Nuova,

## 5.0 Strategy and Implementation Summary

The Finery's business strategy will be to emphasize its unique yet approachable food and quality drink menu. Our competitors cannot compete with The Finery's gourmet menu. Many of our competitors do not have scratch kitchens or trained chef's, which compromises the integrity of their food. Additionally, many of our competitors in the casual category have limited and un-original drink menus. This competitive edge will also be stressed in the marketing campaign.

Our sales effort will be based on obtaining 100% satisfaction. The Finery will work hard to ensure that every customer has a wonderful experience. Everything will be done to ensure any problems that arise are corrected. We will pride ourselves of have friendly, knowledgeable staff, and we will use our extensive service industry experience to train our employees well.

### 5.1 Competitive Edge

The Finery has two competitive edges that will help it succeed in business. The first is its unique gourmet menu. The Finery takes pride in the high quality of our ingredients and the professional technique needed to execute our menu items. Many of the items found on our menu will not be available anywhere else in Saint Charles or the surrounding towns. Our menu will even stand out among restaurants in the city of Chicago.

Our second competitive edge is the approachability of The Finery. Our goal is to make the environment of the restaurant comfortable for all guests. This will start with the customer service. It is The Finery's goal to serve the customer in whatever capacity is desired, weather that be a classic salad or a seared foie gras appetizer, our customers will feel welcomed.

### 5.2 Marketing Strategy

The Finery will employ a two pronged marketing strategy in an attempt to reach potential customers within the two market segments. To reach the young professionals, The Finery must use resources that are frequently used by this group of people. Recognizing that this group is heavily into social media and technology, The Finery will rely on this form of communication for grand opening, loyalty programs, and promotions. The formation of a Facebook Page and Twitter account will serve as low-cost advertisements to draw notice and increase awareness of The Finery. We will also use this form of media to emphasize The Finery's menu as a unique, gourmet alternative to the casual places in the area.

In addition to the social media advertising, print advertising AND the online version of the local newspaper, The Patch, will be used for the "Established Community Members" market segment. We will also advertise with The Kane County Chronicle and the St. Charles Dally Herald. Since the majority of this market segment live and work in the area, we will also take a "grass roots" approach by passing out flyers downtown for The Finery's grand opening. Promotional mailers will also be used for this segment, as well as our involvement in local activities.

### 5.3 Sales Strategy

As previously mentioned, The Finery will emphasize 100% customer satisfaction to gain loyalty. This effort is based on the philosophy that it is far less expensive to maintain a current customer than it is to attract a new customer. We also believe it is easier and more cost effective to remedy a problem as it happens, rather than letting an unhappy customer walk out. With this in mind, The Finery will have a significant and sturdy customer base in the long term due to a great reputation within the community. This strategy is directly correlated with the fact that people spread the word about their experiences, good or bad.

The second tier of our sales strategy is our quality product. The Finery will offer unique, gourmet, and fresh food, which will make us stand out among our competitors. Having both a quality product and excellent service will ensure realization of the sales forecast.

### 5.3.1 Sales Forecast

The Finery has decided to take a conservative viewpoint toward its sales forecast in order to increase the likelihood of achieving the stated goals. The Finery has reason to believe that the first three months of business will be fairly slow. It is forecasted that business will steadily increase over the first two years. Profitability is forecasted to be achieved toward the beginning of year two.

Table: Sales Forecast

<i>Sales Forecast</i>			
	Year 1	Year 2	Year 3
<b>Sales</b>			
Food	\$234,590	\$724,000	\$796,400
N/A Beverages	\$27,400	\$48,000	\$52,800
Beer, Wine & Liquor	\$94,878	\$171,200	\$188,320
<b>Total Sales</b>	<b>\$356,868</b>	<b>\$943,200</b>	<b>\$1,037,520</b>
<b>Direct Cost of Sales</b>	<b>Year 1</b>	<b>Year 2</b>	<b>Year 3</b>
Food	\$76,375	\$238,920	\$262,812
Beverages	\$28,980	\$44,738	\$50,617
<b>Total Cost</b>	<b>\$105,355</b>	<b>\$283,658</b>	<b>\$313,429</b>

### 5.4 Milestones

The Finery has identified three milestones that are clear in terms of the goals, and are achievable:

1. \$100,000 in revenue. A date of expectancy has been established within the second month and it will be useful to gauge performance on whether the revenue is realized on schedule.
2. Profitability, forecasted to occur within the beginning of year two.
3. Payback of business loan.

## 6.0 Management Summary

David Reyes and Juliette Reyes are the driving forces behind The Finery. As co-owners, they bring their experience and skills to form a strong team capable of great success.

### 6.1 David Reyes

David Reyes has most recently, over the past 3 years, striven to develop himself as an integral tool in the development of a restaurant group. His career has played out in many countries, over 15+ years, working for great people. In doing so, he has developed a skillset that fits an aggressive and ambitious restaurants company. David has developed relationships with businesses, buyers, sellers, chefs and restaurateurs here in the Chicago are and around the country in order to facilitate business on a national scale.

David has an impeccable pallet, a natural thirst for knowledge, and an ability to build and manage great teams. He has the communication skills and professionalism required to succeed in the restaurant industry.

## 6.2 Juliette Reyes

Juliette Reyes has worked professionally in the culinary industry for 8+ years and has obtained a Bachelor of Arts Degree in Culinary and Business Management. During her time in this industry, she has developed her skills as a chef, leading a kitchen, and managing restaurant operations. Her ability to organize and manage costs have proven to be a great asset, specifically food and labor.

In addition, Juliette works directly with her customers, talking to them and building on their needs and wants. She has a knack for knowing what her customers desire, and her skills allow her to provide this. Juliette has also grown her culinary capabilities in creative menu building. She has experience working with rare and exotic food ingredients, and creating dishes that her customers come back for.

## 6.5 Personnel Plan

For the first 40 days, David and Juliette will be the only employees of The Finery. During this time, we will be overseeing the build out, remodeling, developing recipes, creating vendor relationships, and interviewing personnel. We expect to hire 5 cooks and 10 FOH employees. Once we have selected and hired our staff, we will go through a 7 day training period. Day 48 will mark the first day of sales. During the next 30 days, we will assess our employee situation and determine if we need more or less employees.

## Starters

### *Marinated Beets 9*

Arugula, goat cheese fritter, herb vinaigrette

### *Hand-Tied Burrata 9*

Pistachio mint pesto, heirloom grape tomatoes, house-made crisp

### *Sumac Lamb Chops 12*

Three mini chops, coated in sumac spice, eggplant chips, cucumber aioli

### *Grilled Malpeque Oyster 15*

Charred Creole Sauce, Pecorino, Crostini

### *Pilled Pork 10*

Crispy pocket, pistachio, orange, gremolata

### *Fried Artichoke Hearts 10*

Tomato jam, Paprika aioli

### *Shrimp Couiche 12*

Mango, red onion, fresh citrus, cilantro, sea salt flatbread

### *Cheese & Charcuterie M&T*

Hand-dipped ricotta, Frisian Farms Gouda, Nancy's Camembert  
Saucisson Sec, Hudson Valley Foie Torchon, La Quercia Speck  
Local Honey, house-made mustard, summer berry compote

## Salads

### *Spinach and Berries 10*

Baby spinach, arugula, local summer berries, candied walnuts, balsamic honey

### *Simple Wedge 10*

Butter lettuce, egg, bacon lardons, Sweet Grass blue cheese, tomato, buttermilk

### *Poached Trout 12*

Red oak, radicchio, little gem, breakfast radish, roasted shallot, thyme

### *Grilled Caesar 9*

Little gem, poached egg, california olive oil, roasted garlic, parmesan cheese, anchovy

### *French Green Beans 9*

Wild Watercress, cucumber, chilled mushrooms., crispy shallots

## Seafood

### *Poached Salmon 23*

California Olive Oil, citrus, yukon potato puree, roasted romanesco, garlic scapes

### *Grilled Red Trout 21*

Black trumpet mushroom, crispy butterball, charred green chili, fried almond

### *Seared Whitefish 19*

Quinoa, kale, tomato, crimini, blueberry wine reduction, chive cream froth

### *American Bouillabaisse 22*

Gulf prawn, New England bay scallop, mussels, saffron Main lobster broth, roullie

## Poultry & Meat

### *Guinea Hen 20*

Pesto, summer truffle, confit purple, risotto

### *Pork Roulade 22*

Braised greens, gooseberry mostarda, chicharones

### *Flat Iron Steak 23*

Chimichurri, calabrese potatoes, parmesan fondue, watercress, pickled onion

### *Soy-Lacquered Short Rib 23*

Baby bok choy, miso cream sauce, crispy shallots

### *Beef Stroganoff 20*

House-made tagliatelle, wild mushroom, poached egg, creme fraiche

## Vegetables

### *Ratatouille 18*

Roasted bell pepper, eggplant, zucchini, tomato jam

### *Chive Gnocchi 18*

French green bean, pomodoro, oregano, hand-dipped ricotta

## Sides

### *Yukon Potato Puree 5*

Braised Greens 5

### *Fried Eggplant Chips 15*

Crispy Butterball Potatoes 5

Cucumber Aioli

### *French Green Beans 5*

Garlic Butter  
Parmesan, garlic oil

## *Desserts*

### *Meyer Lemon Tart 8*

Butter cookie crust, blueberry compote, merengue

### *65% Chocolate Molten Cake 8*

Raspberry macaroon, white chocolate gelato, cocoa  
nib tuile

### *Buttermilk Panna Cotta 8*

Summer berries, pecan brittle

### *Peach Tarte Tatin 8*

Hand-dipped ricotta, local honey, pink peppercorn

## *Big Shoulders Coffee*

*Coffee*

*Cappuccino*

*Latte*

*Espresso*