

# Jack's Oyster House

42 State Street  
Albany, NY  
(518) 465-8854

**Les Petits Grains** is made from the Muscat à Petits Grains grape. The profound grape-like sweetness, fruity fragrances, and clean finish make **Les Petits Grains** the perfect wine to accompany any dessert or to enjoy by itself. Best chilled, it is full of lush, ripe flavors such as apricot, quince, mango, mandarin and honey. It has an intensely deep gold color and is rich on the palate, a simply delicious and luscious wine.



Chef Luc Pasquier has selected three special desserts to pair with **Les Petits Grains**

### **Bananas Foster Tartlet**

Bananas Slightly Cooked in a Rich Vanilla Caramel Sauce  
Topped with Whipped Cream and Chocolate Shavings.  
\$4.99

### **Jack's Famous New York-Style Cheesecake**

A Silky Smooth Cheesecake with Fresh Lychee Berries and Chantilly  
\$4.99

### **Dark Chocolate Brownie Sundae**

Warm Fudgy Brownies, Ice Cream, Vanilla-Scented Berries and Toasted Almonds  
\$4.99

### **Les Petits Grains**

*\$1.99 / dessert glass when enjoyed with an above selection*

*\$3.99 / dessert glass when enjoyed alone*

*\$19.99 / 1/2 Bottle*

**Val d'Orbièu**  
provençals du Languedoc



**Sud de France**

