



Dessert Menu

Cherry Walnut Strudel

Dusted with Icing Sugar, Vanilla Bean Crème Anglaise
Kirshwasser scented Gelato **10.50**

Cranberry & Orange Cake

Grand Marnier Frosting, Toasted Almonds
Roasted Apricot Compote **10.50**

Pumpkin Spice Crepes

Cream Cheese Filling, Citrus Caramel Sauce
Toasted Pumpkin Seeds & Vanilla Gelato **10.50**

Crab Apple Crème Brûlée

Calvados Scented Mascarpone Mousse
Brown Sugar Oat Crumble **10.50**

Hazelnut & Chocolate Tart

Hazelnut Pastry with Valrhona %70 Dark Chocolate Ganache
Candied Filberts, Mandarin Meringues
Honey Beet Puree **10.50**

Market Fresh Berries

House Made Biscotti
Whipped Cream or Vanilla Gelato **10.50**

Trio of International Cheese

Grapes, Assorted Dried Fruit
Raincoast Crisps **14**





Digestifs

Cognac & Brandy
(1oz.)

Armagnac V.S.O.P. 12

Courvoisier V.S.O.P 12

Rémy Martin V.S.O.P.11.75

Calvados Boulard 6.50

Camus X.O. Superieur 18.50

Ports (2oz.)

Taylor Fladgate

(10 Yr. Old Tawny)

Glass: 9 Bottle: 65

Otima (20 Yr. Old Tawny)

Glass: 11 Bottle: 80

Taylor Fladgate,

LBV Port, 2009

Glass: 8 Bottle: 50

Smith Woodhouse, 1994

Glass: 13 Bottle: 130

Dessert Wine

Lucien Lurton, & Fils,
Sauternes

Glass: 8 Bottle(500ml): 50

Dandelion Vineyards

Legacy of the Barossa

30 Yr. Old Pedro Ximenez,

Glass: 13 Bottle(375ml): 60

Henry of Pelham

Riesling Ice Wine

2015 VQA Niagara Peninsula

(375ml) 100

Château La Tour Blanche,

Sauternes, 1er Cru 2009

(375ml) 90

Special Coffees & Teas

Espresso

Irish Coffee

Latte

Spanish Coffee

Cappuccino

Blueberry Tea

Americano

