

DESSERTS

\$10

CHOCOLATE

BROWNIE BOMBE

kahlua brownie • salted caramel ice cream • coffee anglaise

CHOCOLATE INEBRIATION

chocolate stout cake • bourbon chocolate • passionfruit puree

TART NOIR

dark chocolate • blackcurrant sauce • crushed pistachio

SALTED CHOCOLATE MOUSSE

pate a choux • hazelnut espresso crumble

FLOURLESS CHOCOLATE NUT TART

toasted nuts • pecan pie filling • chocolate ganache

LITTLE BAILEYS' SWISS ROLL

classic swiss roll • rainbow sprinkle brownie • almond macaron

FRUIT

PINEAPPLE CARIBE

rum roasted pineapple • banana ice cream • cherry sauce

BLUEBERRY LEMON TRIFLE

layered cake • lemon mousse • white chocolate curls

CHAMPAGNE & "CAVIAR"

strawberry chiffon cake • champagne buttercream • fruit pearls

ICE CREAM

STRAWBERRY CHAMPAGNE SORBET

SEASONAL SELECTION OF ICE CREAM

rotating selection of: { salted caramel • dark chocolate • red velvet
vanilla • banana • green tea • espresso • coconut

LOVERS' PLATE

a selection of petite sweets,
carefully curated by our pastry chefs.

inquire with your server about today's featured desserts.

\$22

CHEESE BOARDS

DO YOU FANCY SOMETHING RARE? PLEASE MIX & MATCH.
all boards include focaccia, black pepper crackers, cranberries,
dried cherries, spicy walnuts & toasted mixed nuts.

FANCY

3 or more - \$5 each
a la carte - \$7 each

GJETOST

goat's milk • soft • caramel

BRIE

french • double cream • soft

PORT SALUT

french • semi soft • buttery

GRAFTON VILLAGE MAPLE SMOKED CHEDDAR

vermont • firm • smoky

RARE

3 or more - \$6.50 each
a la carte - \$9 each

IBERICO

spain • raw • nutty

SNOW WHITE GOAT CHEDDAR

wisconsin • firm • tangy

SARTORI BELLAVITANO ESPRESSO

wisconsin • crystalline • espresso rubbed

BLACK DIAMOND CHEDDAR

canada • firm • sharp

RED DRAGON

english • brown ale • sharp mustard