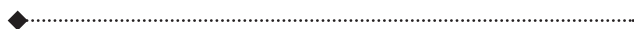


DESSERTS

\$10



LOVERS' PLATE

champagne sorbet, chocolate inebriation, s'mores brownie, passionfruit macaron, salted chocolate mousse, tart noir, maple shortbread, red wine cheesecake.



\$26

CHOCOLATE

BROWNIE

fudge brownie • bailey's ice cream • salted caramel sauce

CHOCOLATE INEBRIATION

chocolate stout cake • bourbon chocolate • passionfruit puree

TART NOIR

dark chocolate • blackcurrant sauce • candied orange

SALTED CHOCOLATE MOUSSE

coffee spritz • espresso crumble cookie • raspberry

FLOURLESS CHOCOLATE NUT TART

toasted nuts • pecan pie filling • chocolate ganache

BLONDIE

white chocolate • pecan • vanilla bean ice cream

FRUIT

FIGGY PUDDING

eggnog anglaise • burgundy wine • winter spices

BLUEBERRY LEMON TRIFLE

layered cake • lemon mousse • white chocolate curls

CHAMPAGNE & "CAVIAR"

strawberry chiffon cake • champagne buttercream • fruit pearls

ICE CREAM

CARAMEL COFFEE BOMBE

kahlua brownie • salted caramel ice cream • coffee anglaise

ICE CREAM FLIGHT

seasonal selection (choice of 4) { salted caramel • dark chocolate • red velvet
vanilla • banana • green tea • espresso • coconut
strawberry champagne sorbet

BROWNIE ROYALE \$15

signature brownie • caramelized banana
irish cream • vanilla & chocolate ice creams

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

FLATBREADS

CREMINI MUSHROOM \$10
caramelized onion • french brie

SMOKED CHICKEN \$11
arugula pesto • roasted vegetables

PULLED PORK \$12
dijon • red dragon • pickled onion