



restaurant // lounge

CHEESE

Chef's selection of cheese from the Cheese Boutique

Served with toasts, nuts and preserves

One 5 Three 12 Five 18

DESSERT 12

Chocolate & Butterscotch Pudding

Chocolate & vanilla doughnuts, banana brulée

"Apple Pie"

Roasted apple terrine, honey cream, salt & pepper gelato

Lemon, Olive Oil & Honey

Lemon olive oil cake, lemon mascarpone cream, honey gelato, chocolate

Chestnut Cannoli

spiced gingerbread tuile, chestnut mousse, roasted chestnuts, blood orange sorbet, candied citrus

Sorbet & Ice Cream 8

COFFEE

Coffee, Tea 3.5

Espresso 4 Espresso Macchiato 4.5

DbI Espresso, Cappuccino, Latte, Americano 5

PORT & DESSERT WINES

Henry of Pelham Late Harvest Riesling Niagara Peninsula VQA 2007 12

Fielding Estate Late Harvest Gewurztraminer Beamsville Bench VQA 2007 12

Charles Joguet Chenin Moelleux Touraine France 2005 12

Graham's 10 year Tawny Port 14

Belem's Madeira 10 yr Verdelho 14/ 15 yr Bual 16

Selection of VQA Icewine 20