

DESSERT MENU

CHEF · ROBERTO FRACCHIONI

'Using the finest local and regional ingredients'

DESSERT MENU

Prestige Orange and Cointreau Terrine

With brown sugar sous vide pineapple and spekulatius crumble ice cream \$13

Suggested Pairing:

2004 St H el ene Sauternes Chateau de Malle

\$12/ 2 oz

\$59 /375 ml bottle

Broken Down Pumpkin Tart

Pumpkin whiskey mousse, poppy seed sable and a canela ice mlk..... \$12

Suggested Pairing

2006 Angels Gate Cabernet Franc Ice Wine

\$14/ 2 oz

Pear and Almond Dome

Accompanied with poached pear, balsamic sour cherries and a vanilla anglaise \$13

Suggested Pairing

Torres Muscatel d'oro, Spain

\$12/ 2 oz

2004 Peninsula Ridge, Ratafia

\$13/ 2 oz

Chocolate Symphony

Fruit de cocoa semi freddo topped with a green apple milk chocolate slaw and hot chocolate foam with a pistachio biscotti crunch \$14

Downey's Estate Winery Framboise, Caledon

\$6.75 2 oz

\$52 /500 ml bottle

1996 Odysseus, Banyuls Grand Cru, Joseph Nadal

\$ 10/ 2oz

Truffles & Bonbons

Assorted house made truffles and bonbons served with a white chocolate and peach tea sorbet..... \$11

1996 Odysseus, Banyuls Grand Cru, Joseph Nadal \$ 10/ 2oz

House Made Ice Cream & Sorbet

With caramelized phyllo pastry squares and a spiced orange salad \$10

Downey's Estate Winery Framboise, Caledon

\$6.75/ 2oz \$52/500 ml bottle

Selection of Cheeses

Canadian and International cheeses with a concord grape compote and walnut bread chips \$13

Suggested Pairing

Taylor Fladgate 10 year old Tawny Port

\$ 9.00 / 2 oz

Taylor Fladgate 20 year old Tawny Port

\$17.50 /2oz

You are more than welcome to also try out of our selection

Taylor Fladgate LBV Tawny Port\$7 /2oz

1998 Ventozelo Porto LBV Port \$23.50/2oz

2001 Quinta do Pascal Vintage Port \$24.50/2oz

Theo Preiss Poire Williams Eau de Vie \$ 24.50/2 oz

Our pastry kitchen members would like to inform all guests that by using many of the fruits and ingredients from the area they are able to prepare fresh daily our dessert .

Pastry Chef Enrico Schulze

Baker Jan Eggers