

Noble

DESSERT MENU

PASTRY CHEF ~ KIM FELETAR

Raspberry & Lime Crème Brûlée.....	13
Raspberry & Lime Infused Sweet Custard with Pistachio Dusted Mascarpone Cannoli Cookies & Tequila Soaked Raspberries	
Butter Pecan Crumble Tart.....	13
Traditional Butter Tart Filling in Flakey Pastry, Spiced Rum & Bitter Chocolate Ganache, Butter Pecan Crumble Topping with Black Cherry Preserve & Ginger Crème Fraîche Ice Cream	
Lemon Drop Cheesecake.....	13
Sweet Lemon Ricotta Cheesecake, Lavender Angelfood Cake, Tart Lemon Curd & Toasted Italian Meringue with Pomegranate Jus	
Noble Pie Feature Sundae	13
Housemade Local Fruit Preserves Served Warm in a Flakey Pie Crust, with Honey Saffron Ice Cream & Salted Caramel Sauce. Ask your Server for Daily Fruit Preserve Flavour	
Gluten Free, Dairy Free & Vegan Friendly Options:	
Chocolate Cashew Crunch Bar.....	13
Sweet Figs & Coconut Flakes Combined with Cashew Nuts, Paired with Whipped Coconut & Avocado Ice Cream	
Seasonal Fruits.....	10
An Assortment of Fresh, Local & Tropical Fruit	
A Selection of Gourmet House Made Ice Cream & Sorbets.....	12
Ice Cream: Vanilla Bean, Dark Chocolate, Salted Caramel, Honey-Saffron Sorbet: Raspberry, Strawberry, Tropical, Lemon (Not Vegan Friendly)	

DESSERT WINES (1 OZ. SERVING)

Southbrook Niagara Organic Vidal Icewine 2006.....	9
Henry of Pelham Riesling Icewine 2015.....	12
Jackson Triggs Cabernet Franc Icewine 2014.....	16

PREMIUM SPECIALTY COFFEES & OTHER HOT DRINKS

We Use Higgins & Burke Fresh Ground Premium Coffee – Roast Level 3

Churchill Specialty Coffee.....	9
1 oz Brandy, ½ oz Amaretto, Coffee topped with Whipped Cream	
Café Canadano.....	9
1½ oz Sortilege Maple Whiskey, ½ oz Maple Syrup, Espresso & Cream with Cinnamon Stick	
Café Monte Cristo.....	9
1 oz Kahlua, ½ oz Grand Marnier, Coffee topped with Whipped Cream & Cocoa Powder	
Vatican Coffee.....	9
1 oz Frangelico, 1 oz Crème de Caçao, Coffee & Whipped Cream & Cocoa Powder	
Blueberry Tea.....	9
¾ oz Grand Marnier, ¾ oz Amaretto served with Piping Hot Tea	

FROMAGERIE ~ CHEESES

Chef select unique artisan cheeses sourced from across Canada

(2oz Portions Served with House Made Crostini, Local Honey & Dried Fruits)

Niagara Gold ~ Upper Canada Cheese.....	16	Avonlea Clothbound Cheddar ~ P.E.I.....	16
Devils Rock Blue Cheese ~ ON.....	15	Double Cream Buffalo Brie ~ Ontario.....	15
Oka Classic ~ Quebec.....	14	Blythe's Goat Milk Gouda ~ Ontario.....	15
C'est Bon Soft Goats Milk ~ Quebec.....	12		