

TIARA

Pastry Chef: Zoë Ellis

10.00 per Dessert / 18.00 per Cheese Plate

Oatmeal Stout Cake

Barn Raiser Ripple Ice Cream, Stout Brittle, Candied Popcorn

Cranberry-Orange Pavlova (Gluten Free/Vegan)

Orange-Scented Aquafaba Meringue, Spiced Cranberry Compote, Cranberry/Orange Sorbet

London Fog Crème Brulée

Earl Grey & Blueberry Shortbread, Sugared Blueberries

Dark Chocolate Amaretto Opera Cake

Almond Crunch Ice Cream, Chocolate Espresso Sauce

Peanut Butter Brownie Tower

Chocolate Peanut Butter Ice Cream, Salted Honey Peanut Sauce

Trio of Homemade Ice Cream and Sorbet

Brown Butter Tuille and Seasonal Berries

Chef's Selection of 4 Artisanal Ontario Cheeses

Iris' Seasonal Preserves, Niagara Honey, House Baked Melba