



DESSERT

Executive Pastry Chef Matt Prochownik

THE PERFECT FINISH

1oz glass of Inniskillin Ice wine

1oz glass of Chateau des Charmes, Late Harvest Riesling

Cannery Signature Dessert

\$23

CANNERY SIGNATURE DESSERTS

Chocolate & Cherry

Red Velvet Sponge Cake, Kirsch Meringues, Chocolate Pate,
Black Cherry Coulis, Amarena Cherries, Whipped Cream

Banana

Banana Fritters, Coconut Caramel Sauce and
Dark Chocolate Peanut Sauce

Carmel & Apple

Caramel Cheesecake, Apple Salsa, Cider Caramel Sauce,
Granny Smith Apple Gelee, Almond Toffee Crumble, Sugar Tuille

Baileys & Salted Caramel

Baileys and Salted Caramel Brûlée, Cinnamon Raisin Biscotti

Chocolate & Peanut

Crispy Chocolate Peanut Butter Bar, Candied Peanuts,
Chocolate Hazelnut Powder, Cocoa Nib Tuille,
White Chocolate Creameux

\$11