

Noble

DESSERT MENU

PASTRY CHEF ~ KIM FELETAR

Strawberry & Passion Fruit Crème Brûlée.....	13
Sweet Whipped Cream and Butter Shortbread Cookie	
Honey Apricot Mousse	13
Coconut Cake Beignets, Cardamom Scented Cream & Blackberry Preserves	
Pineapple Cheesecake	13
A Mix of Sweet Cream Cheese & Tangy Goat's Cheese on Gingersnap Cookie Crust ~ Paired with Warm Vanilla Bean Poached Pineapple	
Grand Hotel Opera Cake	14
Almond Joconde Cake Layers Between Hazelnut Praline, Mocha Buttercream & Irish Cream Infused Dark Chocolate Ganache ~ Served with Housemade Marmalade Ice Cream	
Gluten Free, Dairy Free & Vegan Friendly Options:	
🍃 Seasonal Fruit Crumble	13
Crunchy Crumble topping with Pecans, Almonds & Coconut Chips ~ Using Fruit from Local & Tropical Sources ~ Ask Your Server For the Daily Fruit Flavour	
🍃 Chocolate Peanut Butter Fudge Cake	14
Dark "Chocolate" Fudge Blended with Peanut Butter, Topped with Creamy Sweet Peanut Butter, Salted Almonds & Peanuts, Raspberry Jelly Coulis	
🍃 Seasonal Fruits.....	11
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, Tutti Frutti	
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.....	10
1 oz Brandy, ½ oz Amaretto, Coffee topped with Whipped Cream	
Café Canadiano	10
1½ oz Sortilege Maple Whiskey, ½ oz Maple Syrup, Espresso & Cream with Cinnamon Stick	
Café Monte Cristo	10
1 oz Kahlua, ½ oz Grand Marnier, Coffee topped with Whipped Cream & Cocoa Powder	
Vatican Coffee.....	10
1 oz Frangelico, 1 oz Crème de Çacao, Coffee & Whipped Cream & Cocoa Powder	
Blueberry Tea.....	10
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		