

# BACCHUS

## LOUNGE

Pastry Chef: Zoe 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/Nut Free)

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

### London Fog Crème Brûlée

Earl Grey & Blueberry Shortbread, Sugared Blueberries

### Dark Chocolate Amaretto Opera Cake

Chocolate Espresso Sauce, Almond Crunch Ice Cream

### 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