

TIARA

Pastry Chef: Zoe Ellis

10.00 per Dessert / 18.00 per Cheese Plate

Lemon Ricotta Cake (Gluten Free)

Olive Oil Gelato, Marinated Blackberries
Lemon Curd, Olive Oil-Thyme Tuile

Tiramisu Mousse

Almond Dacquoise, Vanilla Mascarpone Mousse
Dark Chocolate Glaze, Cinnamon Espresso Ice

Dark Chocolate Orange Torta Caprese (Gluten Free)

Flourless Hazelnut Cake, Orange Crème Gelato,
Frangelico Anglaise, Hazelnut Brittle

Cherry-Amaretto Crème Brûlée

Amaretto Biscotti, Sweet Cherry Cream

Chocolate Coconut Tart (Gluten Free / Vegan)

Almond Coconut Crust, Coconut Custard, Coconut Sorbet
Dark Chocolate Ganache, Roasted Pineapple Salsa

Trio of Homemade Ice Cream and Sorbet

Seasonal Berries and Tuile

Chef's Selection of 4 Artisanal Ontario Cheeses

Iris' Seasonal Preserves
Niagara Honey, House Baked Melba