

# TIARA DESSERT MENU

PASTRY CHEF: ZOE ELLIS

*'Using the finest local and regional ingredients'*

## Cardamom Polenta Cake 10

*Pear Cardamom Cake,  
Vanilla Poached Pear, Honey Caramel,  
Ginger-Pear Caviar,  
Brown Butter Ice Cream*

## Cinnamon Latte Crème Brûlée 10

*Cinnamon Espresso Custard,  
Spiced Vanilla Cream, Espresso Toffee Biscotti*

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## Homemade Ice Cream & Sorbet 10

*Trio of Fresh Made Ice Cream & Sorbet, Pastry Chef's  
Seasonal Tuile. Berries*

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## Cranberry Ricotta Cheesecake 10

*Speculoos Crumb, Citrus Infused Cranberry  
Compote, White Chocolate Orange Ice Cream,  
Sugared Cranberries*

## Dark Chocolate Torte 10

*Dark Chocolate Cake, Raspberry Sorbet,  
Chocolate Coconut Glaze, Chambord-Soaked Berries,  
Raspberry Pate de Fruit*

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## Caramel Apple Mousse 10

*Caramel Mascarpone Mousse,  
Apple Walnut Sponge, Roasted Apple Compote,  
Mascarpone Ice Cream, Salted Caramel Macaron*

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## Chef's Selection of Ontario Cheeses 18

*4 Artisanal Cheeses from Ontario  
Iris' Seasonal Preserves, Niagara Honey,  
House Baked Melba*

 Vegan

 Gluten Free