

DESSERT MENU

- Chocolate Pavé** \$14
milk and white chocolate mousse, tropical creméux and tanzanian chocolate ganache
Beverage Suggestion: Black Muscat Elysium Quady
- Mango Cheesecake** \$14
baked cheesecake with pistachio streusel, caramelized pineapple and vanilla bean cream
Beverage Suggestion: Orange Muscat Essensia Quady
- Lacombe Rhum Baba** \$14
warm bacardi soaked brioche, crème fraîche and seasonal fruit compote
Beverage Suggestion: Diplomatico Rum Reserva Exclusiva
- Baked Alaska** \$14
blood orange and caramel ice cream, chocolate crumble, ice wine foam
Beverage Suggestion: Icewine Vidal Inniskillin VQA
- Blackberry Caramel Petit Four** \$14
cassis sorbet, blackberry and caramel tea cake, orange pekoe anglaise
Beverage Suggestion: Chambord Liqueur
- Cherry and Baked Chocolate Truffle** \$14
tanzanian chocolate, lemon pound cake, cherry and greek yogurt mousse
Beverage Suggestion: Taylor Fladgate 10 year old Tawny Port
- Paris Brest** \$14
apricot preserves, almond frangipane éclair, milk chocolate praline bavarois
Beverage Suggestion: Grand Marnier Liqueur



It is our pleasure to accommodate **food allergies** or **special dietary needs**.
Please advise your server.

Price does not include *beverage suggestion*. Exclusive of tax and gratuity

Pastry Chef Scott Parker