

DESSERT MENU

- “Apricat” Beer Sorbet** \$14
cassis poached pear, muscovado crumble, Apricat beer sorbet and orange polenta brulee
Beverage Suggestion: Grand Marnier Navan Vanilla Cognac
- Blueberry Cheesecake** \$14
pomegranate, blueberry cheesecake, with pine nut crunch, Benedictine fruit compote
Beverage Suggestion: Inniskillin Vidal Icewine VQA
- Tanzanian Chocolate tart** \$14
mango and Tanzanian chocolate ganache tart, chocolate enrobed almond cookie, and caramelized white chocolate crème
Beverage Suggestion: Hansen’s Morning Glory Hazelnut and Chocolate Cream Liqueur
- Lemon Raspberry Tart** \$14
pistachio butter cake, lemon tart, a liquid raspberry centre and toasted meringue
Beverage Suggestion: Chateau 67 Cocktail
- 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