

Dessert

Blackberry Almond Cheesecake 9

With crispy almond brittle

Vanilla Lemon Crème Brulee 9

With Malibu rum scented mango

Apple Mille-Feuille 8

Warm apple, cranberry filling, cinnamon fillo pastry, maple ice cream, and candied pecans

Flourless Double Chocolate Truffle Torte 9

Layers of Cointreau white chocolate ganache with fresh strawberry sorbet and Chantilly cream

House-made Feature Ice Cream 8

Served with Becca's handmade cookies

Selection of Fine Cheeses 18

Selection of four cheeses with fresh fruit, cheese crackers, and house-made walnut melba toast

Ice & Dessert Wines

Domaine Pinnacle, Ice Cider, Quebec, 50ml	11
Konzelmann, Vidal Ice Wine, Niagara, Ontario, 50ml	17
De Bortoli, Noble One, Botrytis Semillon, Australia, 375 ml	57
Domaine Pinnacle, Ice Cider, Quebec, 375ml	65
Quail's Gate, Optima Late Harvest, Okanagan Valley, VQA 375ml	72

Port

Taylor Fladgate White	6
Taylor Fladgate LBV	6
Smith Woodhouse LBV	8
Taylor Fladgate 10 year Tawny	9
Taylor Fladgate 20 year Tawny	14
Taylor Fladgate 30 year Tawny	25
Taylor Fladgate 40 year Tawny	30
Graham's 40 year Tawny	30

Brandy & Cognac

Courvoisier V.S.	9
Courvoisier V.S.O.P	13
Remy Martin V.S.O.P.	13
Remy Martin X.O	32

Hot Drinks

The Evergreen – Hot Chocolate, Espresso, and Xante	9
Spanish Coffee – Kahlua and Brandy	9
Brazilian Coffee – Kahlua, Grand Marnier and Brandy	9
Italian Coffee – Sambucca and Galliano	9
Irish Coffee – Jameson's and Irish Mist	9
Canadian Coffee – Sortilege Maple Whiskey	9