

# Dessert

## White Chocolate Raspberry Cheesecake

*With a creamy praline sauce*

9

## Cherry Crème Brulee

*With a Chocolate Almond Shortbread Cookie*

9

## Apple Mille-Feuille

*Warm apple, cranberry filling, filo pastry, cinnamon ice cream, and candied pecans*

8

## Warm Chocolate Tart with Organic Peanut Butter Mousse

*With fresh blueberry and strawberry compote*

9

## Vanilla Bean Ice Cream Profiteroles

*With a warm kahlua chocolate fudge sauce*

9

## Becca's Winter Trio for Two

16

## Selection of Fine Cheeses

*Selection of four cheeses with fresh fruit, cheese crackers  
And house made walnut melba toast*

18

## Ice & Dessert Wines

Domaine Pinnacle, Ice Cider, Quebec 50ml	11
Konzelmann, Vidal Ice Wine, Niagara, Ontario, 50ml	17
Chateau Roumieu, Sauterne, France	38
De Bortoli, Noble One, Botrytis Semillon, Australia, 375 ml	57
Domaine Pinnacle, Ice Cider, Quebec 375ml	65
Quail's Gate, Optima Late Harvest TBA, Okanagan Valley, VQA 375ml	72

## Port

Taylor Fladgate White	6
Smith Woodhouse LBV	8
Taylor Fladgate 10 year Tawny	9
Taylor Fladgate 20 year Tawny	14
Taylor Flatgate 30 year Tawny	25
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