

Cheese

Fairwinds Farm Goat Cheese (Lethbridge, Alberta)
Firm Goat Cheese, Slightly Salty

Vital Green Farms Gouda (Picture Butte, Alberta)
Medium Texture, Mild

Bel Haven Triple Crème Brie (Vaughan, Ontario)
Soft, Crisp, Creamy

Bleu d'Élizabeth (Neuville, Québec)
Semi Soft, Slightly Sharp, Buttery

Allegretto (La Sarre, Québec)
Firm Sheep Cheese, Fresh, Sweet

Shropshire Blue (United Kingdom)
Medium, Blue Aroma, Rich

Tête de Moine (Switzerland)
Semi-Hard, Silky Body, Nutty

Selection of Three **18**

Selection of Five **26**

Dessert

Banana Cheesecake
Chocolate Cookie Crumb, Rum Macerated Strawberries,
Peanut Butter Mousse, Candied Peanuts,
Cacao Nibs, Chocolate Sauce

Brown Butter Apple Galette
Smoked Cheddar Pie Crust, Puffed Quinoa Crumble,
Rosemary Steeped Vanilla Bean Ice Cream,
Blackberry Coulis

Chocolate & Apricot Gateau
Flourless Chocolate Cake, Apricot Creameaux,
Chai Poached Pears, Chocolate Mousse, Cardamom Tuile

Canadian Maple Crème Brûlée
Toasted Pecan Butter Tart Square

Sticky Toffee Pudding
Roasted Pineapple, Caramel Sauce,
Kaffir Lime & Lemongrass Ice Cream,
Toasted Black Sesame Oat Crumble

House Made Ice Creams & Sorbets
Daily Selection, Three Scoops

Digestif

Fortified & Sweet (2oz)

2011 Ch. Armajan des Ormes, Sauternes (France) 9

2014 Cave Spring Riesling Ice Wine (Canada) 20

Taylor Fladgate 10 Year Tawny 10

Grahams 20 Year Tawny 15

Taylor Fladgate 30 Year Tawny 22

Grahams 40 Year Tawny 28

Cognac, Brandy & Grappa (1oz)

Castarede Armagnac XO (France) 12

Courvoisier Cognac VS (France) 10

Delamain Grand Champagne Cognac (France) 38

Darroze Bas-Armagnac 50 year (France) 32

Ischia Sapore Lemonis Limoncello 9

Grand Marnier (France) 7.25

Hennessey Cognac VS (France) 11

Monte Sabotino Riserva 20 year (Italy) 11

Nonino Grappa (Italy) 8

Please inquire with your server
for barista and tea selections.