

mille fleurs

desserts 15.0

chocolate profiterole

warm chocolate sauce & vanilla ice cream

5 year, madeira "blandy's" 14.0

apple strudel

golden raisins, cinnamon crumble, salted caramel sauce
& hazelnut ice cream

ice wine, inniskillin pearl vidal 30.0

lavender crème brûlée

fresh berries, house-made cookies *contains nuts

2016 chateau carmes-rieussec 15.0

traditional vacherin: light meringue,
vanilla ice cream, raspberry sorbet, blueberry & raspberry coulis

2018 moscato d'asti 12.0

cheese plate 19.0

crostini, orange jam

tete de moine: semi soft, whole cows milk cheese

three cheese platter 21.0

crostini, orange jam

manchego: a firm sheep cheese from spain, nutty and fruity

comté: semi-soft cow cheese from the frache-comté region of france,
fruity, spicy, and nutty notes

la tur: soft triple cream from italy, wild mushroom flavors

20-year-old graham's, tawny 17.0



Pastry Chef: Papa Moussa

5% surcharge will be added to all checks