



DESSERT

Bymark Chocolate Bar

chocolate mousse,
crisp feuilletine, passion fruit
16

Blueberry Cheesecake

lemon crumb, preserved lemon
16

Tiramisu Trifle

biscotti crumb, espresso,
caramel ice cream
16

Key Lime Tart

cucumber ice, chantilly cream
16

Crème Brûlée Donuts

warm bourbon cream,
walnut praline
16

Selection of Fruits & Berries

15

Assorted Cookie Plate

12

Ice Cream

Vanilla Bean
Swiss Chocolate
Caramel

Ice

Berry Yuzu
Cucumber
Mango

3 per scoop

please inform us of any allergy

Artisanal Cheese Board

wild flower honey, warm toast
38

Niagara Gold Ontario, semi-soft, cow's milk, unpasteurized
Mimolette France, semi-hard to hard, cow's milk, unpasteurized
Delice De Bourgogne France, soft triple cream, cow's milk, unpasteurized
Blue Haze Quebec, semi-soft, blue veined, cow's milk, pasteurized
Ashley Goat Ontario, semi-soft, goat's milk, pasteurized

PASTRY CHEF

Heather Jennings