



DESSERT

Bymark Chocolate Bar

chocolate mousse,
crisp feuilletine, passion fruit
16

Lemon Meringue

vanilla lemon mousse,
lemon curd, pistachio crumb,
crisp meringue
16

Coffee Panna Cotta

salted caramel,
crumbled biscotti, chocolate
covered coffee beans
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
Salted Caramel

Ice

Berry Yuzu
Pineapple Ginger
Mango Lime

3 per scoop

please inform us of any allergy

Artisanal Cheese Board

wild flower honey, warm toast
40

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