

AFTER DINNER

Ice Wine/Dessert Wine - 2 oz

Vineland Estates Vidal Ice Wine	Gls	13
Sortilege Maple Whisky		9
Château Roumieu Sauternes		12
Pierre Gaillard Fleurs d'automne, Condrieu		15
Pierre Gaillard Banyuls		13
Fattoria Del Barbi, Vin Santo		8
Villa Spinosa, Recioto della Valpolicella		14
Donnafugata, Ben Rye'		11
Nivole, Moscato d'Asti		7
Inniskillin Vidal Ice Wine	Btl	110



Port - 2 oz

Quinta de Noval L.B.V. 1997		7
Ramos Pinto 20yr Quinta do Bom Retiro		12
Dows Vintage 2000		14



Grappa & Distillates - 1 oz

Nonino Grappa Tradizionale		6
Nonino Io Chardonnay Grappa Monovitigno		9
Nonino Cuvee 2004		9
Nonino Antica Cuvee 2002 (Barrique and Sherry wood-aged)		10
Nonino Amaro "Quintessentia"		8
Averno Amaro Siciliano		7

DESSERT

Banana Three-way

French toast, house-made ice cream, brûlée

12

"Bernard Callebaut" Dark Chocolate Hazelnut Mousse

Chocolate caramel glaze, blackberries

11

PB & J

Vanilla panna cotta, Nutella, pistachio, praline, raspberry gelée

12

Ginger & Lavender Crème Brûlée

Organic sugar, candied ginger, chocolate leaf

11

Fresh Fruit Sorbet

Ask server for flavours

9

House-made Hard Ice Cream

A selection of creamy favorites

10

INTERACTIVE DESSERT

"Bernard Callebaut" Chocolate Fondue

(two person minimum)

*White & bittersweet chocolate ganache, fresh fruit
cookies, cake, biscotti, mixed nut praline*

10.5 per

Selection of Canadian & Imported Cheeses

Hard, soft, blue & brie served with appropriate accompaniments

22