

AFTER DINNER DRINKS

Grand Chocolat 16

*Grand Marnier, dark chocolate ganache,
steamed milk, whipped cream, sumac (1.5 oz.)*

Dream Weaver 16

*Hayman's Sloe Gin, citron chamomile tea,
honey, lemon (2 oz)*

Jumping Beans 17

*Tia Maria, Frangelico, americano,
steamed oat milk, toasted oat sugar (2.5 oz)*

PORT, DESSERT & FORTIFIED WINES (2oz)

Taylor Fladgate 10 Year Tawny Port, Portugal 13

Taylor Fladgate 20 Year Tawny Port, Portugal 19

2006 Lieutenant de Sigalas Sauternes, France 16

2021 Ca del Baio Moscato d'Asti, Italy 12

2021 Braida Brachetto d'Acqui, Italy 14

2019 Rosewood Mead Royale, Niagara 12

2016 Big Head Special Select Late Harvest Riesling, Niagara 16

2017 Tawse Cabernet Sauvignon Ice Wine, Niagara 15

Bodegas Baron 'Micaela' Manzanilla Sherry, Spain 12

Gonzalez-Byass 'Nectar' Pedro Ximénez Sherry, Spain 12

Cocchi Vermouth di Torino, Italy 15

Cheese Board 29

*choice of 3 artisanal selections
served with preserves,
nut butter, rye crisps*

DESSERTS

Black Currant & Cherry Pavlova 16

amaretto pastry cream, toasted almonds

Chocolate Boulevard Cake 16

hazelnut praline, espresso ice cream

Cranberry Cherry Sorbet 16

dark chocolate mousse, cashew tuile

Cookie Board 18

*Earl grey and dark chocolate madeleines,
palmiers, canelé*

Daily Bread 9/loaf

take one home

