

AFTER DINNER DRINKS

Tiramisu Martini (2 oz) 16

Disaronno, Crème de Cacao, Monigram Coffee espresso, simple syrup

Honeybee Mead (4 oz) 19

Rosewood Winery 'Mead Royale', Captain Morgan spiced rum, apple juice, lime juice, honey

Jumping Beans (2.5 oz) 17

Tia Maria, Frangelico, espresso, oat milk, toasted oat sugar

DESSERT & FORTIFIED WINES (2oz)

2016 Château Rieussec Sauternes, France 22

2021 Ca' del Baio Moscato d'Asti, Italy 12

2021 Braida Brachetto d'Acqui, Italy 14

2016 Big Head Special Select Late Harvest Riesling, Niagara 16

2017 Tawse Cabernet Sauvignon Ice Wine, Niagara 15

Taylor Fladgate 10 Year Tawny Port, Portugal 15

Taylor Fladgate 20 Year Tawny Port, Portugal 20

Bodegas Baron 'Micaela' Manzanilla Sherry, Spain 12

Cheese Board 29

arrangement of 3 artisanal selections, local honey, seasonal chutney, rye crisps

DESSERTS

Strawberry Tart 14

vanilla pastry cream, wild chamomile, honey tuile

Dark Chocolate Tart 16

hazelnut financier, chocolate mousse, chicory gelato

Almond Opera Cake 16

cocoa nib ganache, espresso ice cream

Lemon Posset 14

cherry & black currant compote, white chocolate crumble

Rice Pudding 12

toasted almond, sesame, wild ginger

Classic French Canelé (1pc) 4.25

vanilla rum custard cake

Daily Bread 9

take one home

