



DESSERTS

Cinnamon Crème Brulée
spicy preserved fruit tartlette

Golden Pineapple Cake
cream cheese ice cream, herb coulis

Milk Chocolate Cheesecake
orange sorbet, chai caramel

Apple Almond Tart
quince preserves, red wine gelato

Chocolate Caramel Parfait
banana pecan strudel

All desserts are \$10.00

Pastry Chef: Irene Katerberg



Chocolate Palette for Two

Our Pastry Chef's Sampler of assorted
chocolate delights!

\$21.00

Dessert Wines

**2006 Cave Spring Indian Summer
Riesling–Niagara Peninsula**

\$4.00/ 1 oz. \$7.50/ 2 oz. \$45.00/ bottle

**2004 Cave Spring Icewine
Riesling–Niagara Peninsula**

\$8.50/ 1 oz. \$15.50/ 2 oz. \$90.00/ bottle

*In addition to the above, we have a variety
of Ports, Single Malts, Digestives and Liqueurs
to enjoy as part of your meal.*

