

DINNER

banana cake

candied walnuts, caramel sauce, walnut oil,
banana grand marnier ice cream

Ontario apple crumble

apple cider jus, cinnamon ice cream

gianduja parfait

caramel, banana, hazelnuts
and grand marnier ice cream

yogurt panna cotta

grapefruit and clementine compote, candied zest,
citrus meringue

wild rice mille feuille

puffed rice, cranberry, biscuit

all desserts 14

CHEESE SELECTION

Cashel Blue - Ireland

pasteurized cows milk - soft
icewine jelly

Beemster XO - Netherlands

pasteurized cows milk - firm
almond butter

Le Riopelle de l'isle - Quebec

unpasteurized cows milk - soft
red wine caramel

Full selection \$32 per person

Single selection \$8

Cheese selection is subject to change

COFFEE

Coffee
4

Cappuccino
6

Americano
6

Latte
7

Espresso
4

Double Espresso
5

DESSERTS

EXECUTIVE CHEF

Andrew Ellerby

PASTRY CHEF

Shane Harper

MANAGER

Tim Salmon

green teas

sencha - smooth and grassy. light and refreshingly straight forward.

lung ching superior dragonwell - full bodied and brisk with a slight heady bouquet. full green tea flavour.

green kombucha lime - delicate japanese green tea with 'kombucha' and refreshing lime. light flavours rounded by delightful citrus notes.

oolong tea

tikuan yin - iron goddess of mercy - a chinese semi oxidized tea that combines green tea flavours with a fuller body. toasty, almost slightly smoky highlights, with light orchid hints.

black teas

darjeeling tgfop -margaret's hope - a delicate cup with the distinctive 'muscatel' character. beautiful "afternoon tea".

"one" breakfast tea - rich, thick and malty but surprisingly airy with good flavour. great for the "orange pekoe" drinker.

decaffeinated court lodge - pure high grown ceylon. medium bodied black tea with brisk flavour and light golden liquor.

royal earl grey - infused with the oil of bergamont; a citrus fruit - and layered with cornflower blossoms.

white tea

fujian white rose - delicate and complex white tea from fujian - beautiful natural sweetness carries subtle rose aromas.

herbal teas:

herbal relaxer - cornflowers, melissa flowers, blackberries, sage, chamomile, rosehip and mint.

rooibos sweet embrace - rooibos blended with orange, cinnamon, vanilla and almond. delightful, rich and smooth balance of fruit and spice.

peppermint - a refreshing mint infusion, cooling and uplifting.

teas - \$7.00 each

dessert wines 2 oz.

antolino brongo 'cryomalus' ice cider 2007, quebec 15

pellegrino passito di pantellera, sicily 15

odysseus 'grand cru' banyuls 1996, provence 16

jo pithon 'les 4 villages' coteaux du layon 2005, loire 16

maculan 'madoro' 2006, veneto 18

malivoire gewurtztraminer ice wine 2008, niagara 20

fattoria di fiano vin santo 1998, tuscan 38

port and fortified 2 oz.

buller fine old tokay n.v, rutherglen 15

taylor fladgate 10yr tawny, portugal 15

taylor fladgate 20yr tawny, portugal 22

dona matilde 2007, portugal 20

casal dos jordoos tawny, portugal 16

yalumba museum muscat n.v, barossa 18

grappa and digestifs 2 oz.

nonino monovitigni single grapes 15

nonino amaro 15

nonino chardonnay in barriques 18

nonino il pirus di williams 20

nonino 'gioiello' miele d'acacia 25

mazzetti grappa di nebbiolo 15

sarpa di poli merlot e cabernet 18

montanaro barolo chinato 18

montanaro liquore di camomilla 20

berta 'bric del gaian' moscato 8yrs in barriques 40