

## > CHEESE

### *GREY OWL* QUEBEC

*goat's milk, ash-covered rind, silky, creamy  
interior melts on the palate, sweet & tangy*

### *PECORINO DI NERO* TUSCANY

*sheep's milk cheese from the chianti wine  
region, aged 18 months, fruity & salty*

### *PARMIGIANO REGGIANO* EMILIA ROMAGNA

*cow's milk, grainy firm texture, sharp,  
king of italian cheese*

### *LE DOUANIER* QUEBEC

*cow's milk, semi-soft texture, a surface  
ripened cheese containing vegetable ash  
separating morning & evening milk, notes of  
fruit & nuts with a tangy quality*

### *TALEGGIO* LOMBARDY

*cow's milk, moist texture, intense flavour  
due to rind washing, fruity finish, aged for  
four months*

### *FIRESTARTER CHEDDAR* ONTARIO

*cow's milk, firm texture, infused with fresh  
horseradish, pleasantly sharp with a touch of  
spice, aged for two years*

### *RASSEMBLEU* QUEBEC

*organic raw cow's milk blue, firm texture,  
earthy, salty, caramel finish, cured 4 months*

*THREE 18 FIVE 25 SEVEN 32*

> SELECTIONS AGED BY  
THE CHEESE BOUTIQUE

> DESSERT

*TIRAMISU* 10  
*mascarpone, coffee gelatine,  
espresso & chocolate sponge cake*

*LEMON SEMIFREDDO* 10  
*candied citrus & rhubarb, sponge toffee*

*BLUEBERRY & BASIL MOUSSE* 10  
*lemon anglaise, blueberry,  
vanilla tuille*

*BAKED CHEESECAKE* 10  
*ontario strawberry compote*

*ED'S REAL SCOOP  
GELATO & SORBETTO* 7  
*daily flavours*

> TO SHARE

*DESSERT SAMPLER* 12  
*daily selection*

*CANNOLI SICILIANI* 9  
*ricotta, lemon & orange zest, chocolate*

*BISCOTTI & COOKIE PLATE* 7

PASTRY CHEF  
MATT RILEY