

DESSERT

The King's Cake

thirteen-layer chocolate cake, 64% guayaquil ganache,
vanilla ice cream, chocolate sauce | 36

Ontario Pumpkin and Chai Torte

salted caramel, pumpkin gelato, jivara chai mousse | 16

Chocolate Banana Crèmeux

exotic caramel, filo, peanut dust | 14

Mont Blanc

chestnut, spiced rum, cassis (GF) | 17

Ice Wine Poached Pear

burnt meringue, mascarpone chantilly,
wildflower honey crumble | 16

GF - *Gluten Free*

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DIGESTIFS

Valdespino, “Deliciosa”	17
Manzanilla Dry Sherry, Jerez, Spain	
Casa dos Vinhos, “5 Years Old”	13
Madeira, Portugal	
Vito Curatolo Arini, “Superiore Dolce 5 Anni”	11
Marsala, Sicily, Italy	
Domaine Nigri, “Pas de Deux” 2016	18
Jurancon, France	
Chateau Dudon “Gallien” 2016	17
Sauternes, Bordeaux, France	
Southbrook “Vidal Icewine” 2015	30
Niagra, Ontario, Canada	
Graham’s, “20 Year Old Tawny Port”	29
Porto, Portugal	
Occhipinti, “Grappa di Frappato”	29
Fossa di Lupo, Sicily, Italy	
Cocchi, Barolo Chinato	24
Barolo, Piedmont, Italy	
Amaro Nonino, “Quintessentia”	17
Friuli, Italy	
Calvados Boulard	12
Pays d’Auge, Normandy, France	