

DESSERT

The King's Cake*

thirteen-layer chocolate cake, 64% guayaquil ganache,
hazelnut-chocolate butter cream,
vanilla ice cream, chocolate sauce | 40

Ontario Pumpkin Chai Torte*

salted caramel, pumpkin gelato,
jivara chai mousse, pecans | 16

Chocolate Banana Cremeux*

exotic caramel, filo, crumbled peanut | 16

Mont Blanc*

chestnut, spiced rum, cassis (GF) | 17

Ice Wine Poached Pear

burnt meringue, mascarpone chantilly,
wildflower honey crumble | 16

*Contains Nuts

GF-Gluten Free

DIGESTIFS

Valdespino, “Deliciosa”, Manzanilla Dry Sherry, Jerez, Spain	17
Casa dos Vinhos, “5 Years Old” Madeira, Portugal	13
Vito Curatolo Airini, “Superiore Dolce 5 Anni” Marsala, Sicily, Italy	11
Domaine Nigri, “Pas de Deux” 2016 Jurancon, France	18
Chateau Dudon, “Gallien” 2016 Sauternes, Bordeaux, France	17
Cocchi, Barolo Chinato Barolo, Piedmont, Italy	24
Southbrook “Vidal Icewine” 2015 Niagara, Ontario, Canada	30
Grahams, “20 Year Old Tawny Port” Porto, Portugal	29
Occhipinti, “Grappa di Frappato” Fossa di Lupo, Sicily, Italy	29
Widow Jane 10 Years Bourbons	28/50
Tesseron Lot 76 Cognac. France	58/97
Johnnie Walker Blue Blended Scotch	59/101