

Desserts

S'mores Cheesecake	\$15
vanilla cheesecake, marshmallow, chocolate chunks and graham cracker crust	
Crème Brulee	\$15
vanilla bean, pistachio biscotti and coffee chocolate shortbread	
Pecan Caramel Brownie	\$15
pralines and cream ice cream, caramel and pecan praline	
Strawberry Shortcake	\$15
strawberry vanilla compote, whipped cream, fresh Ontario strawberries	
Flourless Almond & Coconut Cake	\$15
toasted coconut ice cream, vanilla roasted pineapple, candied almonds and coconut	
Fresh Fruit Platter	\$16
an assortment of fresh fruit and berries	
House Churned Ice Cream and Sorbet	\$16
3 flavours of your choice: ice cream flavours: chocolate chip cookie dough, double chocolate, vanilla, pralines and cream, toasted coconut sorbet flavours: mango, lemon, blackberry, raspberry	

Cheese Selection

4 cheeses served with organic dried fruit, fresh berries, honey, house made onion and sesame crackers

Mimolette

A raw cows' milk cheese hailing from the Flanders Fields area around the town of Lille in northern France. This aged version is aged in the Cheese Boutiques cheese cave for a further 4 years lending more nutty notes over the tangy milk flavour. This cheese also happened to be Charles De Gaulle's favourite cheese.

Lindsay Cloth Bound Goat Cheddar

A semi hard pasteurized cheddar with lovely salty crystals indicative of its 4 years of aging.

Little Boy Blue

This pasteurized goat's milk cheese from Ontario's premier cheese makers, Montforte Dairy is a gentle blue cheese with nutty undertones and a pleasant creamy finish. This cheese is aged for one and a half months in the cellar to enhance its flavour.

Chateau de Bourgogne

A beautiful, voluptuous cheese, made in Burgundy. This pasteurized cow's milk cheese is made in the traditional style of a triple-cream.