

Desserts

Pumpkin Cheesecake	\$15
pumpkin seed brittle, ginger snap cookies, pomegranate and whipped cream	
Key Lime Pie	\$15
key lime curd, coconut macaroons and candied lime	
Brownie	\$15
chocolate sauce, espresso ice cream	
Monkey Bread	\$15
warm cinnamon bun, caramel, spiced pecans and cream cheese dip	
Chocolate Cream Pie	\$15
chocolate shavings and honey roasted peanuts	
Fresh Fruit Platter	\$16
an assortment of fresh fruit and berries	
House Churned Ice Cream and Sorbet	\$16
3 flavours of your choice: chocolate chip cookie dough, double chocolate, vanilla, espresso, mango sorbet, lemon sorbet, blackberry sorbet and raspberry sorbet	
Cheese Plate	\$24
4 cheeses with organic dried fruit, fresh berries, honey, house made onion and sesame crackers	
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.	
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.	
Porto Blue	
A milder blue cheese made from thermized cow's milk that has been soaked in a port-style wine from Les Cotes du Gavet winery. Nutty with a hint of salt. It is from Les Fromagerie du Charme in Saint-Remi de Tingwick, Quebec.	