

Desserts

S'mores Cheesecake	\$17
vanilla cheesecake, marshmallow, chocolate chunks and graham cracker crust	
Crème Brulee	\$17
vanilla bean, pistachio biscotti and coffee chocolate shortbread	
Pecan Caramel Brownie	\$17
pralines and cream ice cream, caramel and pecan praline	
Flourless Almond & Coconut Cake	\$17
toasted coconut ice cream, vanilla roasted pineapple, candied	
Fresh Fruit Platter	\$17
an assortment of fresh fruit and berries	
House Churned Ice Cream and Sorbet	\$17
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

Blackout Beemster

This cheese has a big nutty, butterscotch flavour with a gorgeous salty crystal texture. Beemster is an artisan Dutch cheese crafted in the Beemster Polder in north Holland. This cheese is aged at the Cheese Boutique for 5 years. The cows graze on pesticide-free pastures that contain rare blue sea clay which gives their milk a sweeter, softer milkfat.

Le Chèvre Noir

Chèvre Noir is a firm pasteurized goat's milk cheese made by Fromagerie Trounevent in Chesterville, Quebec. It is made in the style of a cheddar and coated with black wax. Its aroma is cheddar like and is aged for one year to preserve freshness.

Blue d'Elizabeth

An unpasteurized, organic cow's milk cheese from Baie-St. Paul, Quebec. Mild, creamy, aromatic and fruity.

Saint - Honoré

From the Laurentians, south of Montreal, this pasteurized triple cream brie is rich and buttery with a mild finish. This cheese won gold at the international cheese awards.