

Desserts

Cherry Cheesecake	\$18
vanilla cheesecake, cherry compote, chocolate chunks and graham cracker	
Crème Brulee	\$18
vanilla bean, pistachio biscotti and coffee chocolate shortbread	
Monkey Bread	\$18
cinnamon bun, spiced pecans and cream cheese dip	
Pecan Caramel Brownie	\$18
pralines and cream ice cream, caramel and pecan praline	
Flourless Almond & Coconut Cake	\$18
toasted coconut ice cream, vanilla roasted pineapple and candied almonds	
Fresh Fruit Platter	\$18
an assortment of fresh fruit and berries	
House Churned Ice Cream and Sorbet	\$18
3 flavours of your choice: ice cream flavours: chocolate chip cookie dough, vanilla, double chocolate, pralines and cream, toasted coconut sorbet flavours: mango, lemon, blackberry, raspberry	
Cheese Selection	\$24

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

Blackout Beemster

An artisan Dutch cheese crafted in the Beemster Polder in north Holland. It is aged at the Cheese Boutique for 5 years. It has beautiful salty crystals and a butterscotch flavour.

Aged Golden Blyth

A gouda-style pasteurized goats' milk cheese produced on the family farm in Blyth, Ontario. The flavour is rich and powerful, carrying notes of buttery toffee. It has crystals from aging and has an enjoyable long finish.

Blue d'Elizabeth

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

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.