DESSERTS

Haskap Berry & Birch Mousse - 15
Spruce sablé, birch sabayon, haskap berry compote
Quady Elysium Ice Wine 85ml - 12

Honey Sea Buckthorn Custard - 15
Buckwheat honey sponge, sea buckthron custard, honey gelato
True Wild 20 Year Rye 30ml - 34

Vanilla-Poached Pear Tart - 15
Whipped salted caramel, toasted oat frangipane, poached pear relish
Hot Butter Rum 60ml- 18

Chocolate & Marshmallow Entremet - 15
Chocolate marshmallow mousse, wheat wafer, toasted marshmallow crème
40 Year Port 60ml - 28

Skillet Baked Chocolate Chip Cookie - 19
70% dark chocolate, brown butter, choice of gelato or sorbet (please allow 15 minutes to bake)

House Made Gelato or Sorbet - $9
Seasonal garnishes

Gluten & Dairy free option available upon request

Please advise your server of any food allergies & intolerances
Prices subject to GST Parties of 8 or more are subject to 20% gratuity
Executive Pastry Chef Kevin Yang | Fall 2026

DESSERT WINE

	ml	Price
Quady Elysium BM	85	18
Fielding Vidal	85	28
Inniskillin ice wine (bottle)	200	85

PORT

	ml	Price
Taylor Fladgate 20	60	28
Taylor Fladgate 30	60	48
Taylor Fladgate 40	60	65

AMARO

	ml	Price
Montenegro	60	18
Averna	60	18
Fernet Branca	60	22
Nonino	60	23
Specialty Coffee		

SPECIALTY COFFEES

	ml	Price
Irish Coffee	30	14
Spanish Coffee	30	14
Monte Cristo	30	14

AFFOGATO

	Price
Non-Alcoholic	14

COFFEE & TEA

	Price
Smith Tea	4.5
Espresso	4.5
Americano	6
Cappuccino	6
Latte	6