



DINNER DESSERTS

❧ CHOCOLATE ❧

FLEUR DE SEL CHOCOLATE CAKE

Dark Stout Ice Cream, Chocolate Vanilla Sauce
& a Chocolate Chocolate Chip Sablée
\$9.00

VANILLA CAKE

Chocolate Fudge Chunk Ice Cream,
Vanilla Shortbread & Chocolate Blueberry Glaze
\$9.00

❧ TRADITIONAL ❧

TRIO OF SORBETS OR ICE CREAMS

Selection of Homemade Sorbets & Ice Creams
\$8.00

CHOCOLATE CARAMEL CRÈME BRÛLÉE

Banana Rum Caramel, Chocolate Peanut Butter Ice Cream
& Chocolate Meringue
\$9.50

❧ SEASONAL ❧

GOAT CHEESE CRÈME CARAMEL

Raspberry Balsamic Ice Cream,
Balsamic Caramel Sauce & Walnut Cake
\$9.00

FUNNEL CAKE

Caramel Ice Cream, Warm Lemon Sauce
& Caramel Popcorn
\$9.00

CRISPY APPLE PIE

Vanilla Ice Cream, Apple Caramel & Spicy Pecans
\$9.00

❧ FRUIT ❧

KNOB CREEK, CHOCOLATE GANACHE & BERRY PHYLLO TART

Port Ice Cream
\$9.00

LEMON & CREAM CHEESE SOUFFLÉ WITH CARROT CAKE

White Chocolate Ice Cream,
Cream Cheese Caramel & Candied Carrot Strips
\$9.00

❧ CHEESE PLATE ❧

Montrachet with Herbs (*goats milk*), Chimay "A la Biere" (*cows milk*), Camembert (*cows milk*),
Saint André (*cows milk, soft triple cream*), Saint Nectaire (*cows milk, washed rind*), Fourme d'Ambert (*cows milk*)
with Olives or Fruit Compote
Choice of three / 14 Choice of six / 23