



LOCALLY HARVESTED FOOD AND DRINK

DESSERT MENU

plates

Vanilla Crème Brûlée *shortbread, fresh fruit* \$9

Dark Chocolate Crémeux *caramel mousse, hazelnut crumble, caramel ice cream* \$9

White Chocolate Custard *blueberry sauce, honey shortbread, juniper honey, blueberry sorbet* \$9

Mascarpone Mousse *toasted pistachio poprock crumble, cherries, cranberries, parmesan, smoked vanilla ice cream* \$10

Chocolate and Strawberries *chocolate cake, fresh & macerated berries, strawberry ice cream, chocolate mousse* \$9

Ice Cream Trio *maple cream cheese, peach-eldeflower, toasted pecan, pate sablee crumbles, toasted pecans, marinated peaches* \$9

Seasonal Sorbet \$6

Artisanal Cheese Trio *raspberry-currant jam, honeycomb, candied nuts* \$14

cups

New Harvest Coffee *locally roasted, organic and fair trade*
Salonika Organic Bold Blend or House Decaf mixed blend \$3

Nespresso Espresso *ristretto dark roast or espresso decaffeinato* \$3

Cappuccino *espresso, steamed milk, foam* \$4

SerendipiTea Fine Organic Teas *Darjeeling, China Green, Peppermint, Chamomile* \$4

after dinner drink suggestions

Summit Lake Casey's Pirate Reserve Zinfandel Port 2003 \$15

Cockburn 20 Year Old Tawny Port \$12

Newport Vineyards Vidal Ice Wine 2009 \$10

Pastry Chef **Ryan Boya**

Please alert your server to any food allergies you may have prior to ordering.