

TUNDRA

CANADIAN INSPIRED CUISINE

Thank you for joining us! We hope you have enjoyed your experience with us and invite you to peruse our ever changing post meal menu to conclude your dining adventure.

CHEESE FLIGHT | 4 varieties

hand selected canadian artisanal cheeses, house pickles, ontario preserves, wild honey cloth bound cheddar (ontario), cendré des prés (québec), frere jacques (québec), blue benedictine (british columbia), 20

CARROT CHEESECAKE

orange compote, pecan maple ice cream, 12

TUNDRA TIRAMISU VERRINE

espresso, mascarpone, Tia Maria, lemon zest, caramel roasted peanuts, dark chocolate cacao crumbs, 12

CRÈME BRÛLÉE DU JOUR

buckthorn and citrus sorbet, 12

ONTARIO ICE WINE SABAYON

maple poached pear, brown butter sponge cake, spiced sweet nuts, 12

SORBET OR ICE CREAM

house spun, assorted flavours, by the scoop (one|two|three), 5, 8 or 10

TUNDRA DESSERT BOARD

Chef's daily creation platter of desserts, enhanced with Shoko artisanal chocolates, 24 (serves 2-4 people)

applicable taxes and gratuities not included

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