

*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

## **TUNDRA TIRAMISU VERRINE**

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

## **PEANUT BUTTER SEMI FREDDO**

chocolate macaroon, white chocolate sorbet, salted caramel peanuts, 12

## **CRÈME BRÛLÉE DU JOUR**

macerated berry ice cream, chocolate graham cracker, 12

## **CHOCOLATE PUDDING**

brioche croutons, smoked bacon, chocolate toffee bark, 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

**TUNDRA**

