

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.

Sweet Temptations

Cheese flight | 4 varieties | \$18.00

hand selected Canadian artisanal cheeses, house pickles,
Ontario preserves, wild honey

Lankaaster cheddar (Ontario), Bouquerond goat cheese (Québec),
Bonnechere sheep cheese (Québec),
Bleu d'Élizabeth organic blue (Québec)

Sour cherry sundae | \$10.00

pecan, and salted caramel ice cream

Black Forest bar | \$12.00

chocolate flourless sponge, grand cru chocolate mousse, cherry jam,
white chocolate sesame seed ice cream

Crème brûlée du jour | \$11 ¼

sweet cream ice cream with haskap berry compote

Ice wine panna cotta | \$10¾

pistachio sponge, roasted pears, caramelized honey with
maple walnut shortbread

Sorbet or ice cream | \$5.00 | \$8.00 | \$10.00 (one|two|three)

house spun, assorted flavours, by the scoop

Dessert board | \$24.00

Chef's daily creation platter of desserts (serves 2-4 people)

applicable taxes and gratuities not included

 gluten free options

TUNDRA