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## DESSERTS

**Black Walnut Brulée**  
honey roasted pears and  
cocoa nib shortbread

**Cinnamon Apple Cheesecake**  
with fig compote

**Dark Chocolate Marquise**  
vanilla ice cream and  
raspberries

**Chocolate Peanut Tart**  
peanut butter mousse and  
grape sorbet

**Lemon Tart**  
citrus glaze and confit grapefruit

**Seasonal Feature**  
A seasonal dessert showcasing  
the Niagara region.

*All desserts are \$10.00*

*Pastry Chef: Lynn Jones-Adams*



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## *Dessert Sampler for Two*

Our Pastry Chef's Sampler  
of petit seasonal delights;  
all of the pleasure, half of the guilt!  
\$22.00

## Dessert Wines

**2009 Cave Spring Indian Summer  
Riesling–Niagara Peninsula**  
\$4.00/ 1 oz. \$7.50/ 2 oz. \$45.00/ bottle

**2008 Cave Spring Icewine  
Riesling–Niagara Peninsula**  
\$8.50/ 1 oz. \$15.50/ 2 oz. \$90.00/ bottle

*In addition to the above, we have a variety  
of Ports, Single Malts, Digestives and Liqueurs  
to enjoy as part of your meal.*

