

Dessert

Crème Brûlée - \$12

Rum Baba - \$15

Chocolate Mousse - \$12

Sharing Cheese Board - \$35

Banana Beignets - \$10

Cheese - A la Carte

Brie de Meaux - \$10

Ashed Goat Cheese - \$14

Fourme d'Ambert Fermière - \$10

Tomme Fermière Haute-Savoie - \$12

Comté - \$14

Truffled Gouda - \$14

Saint Néctaire - \$14

Served with Sourdough Bread, Cornichon and Homemade Pear Chutney

Digéstitif

Eau de Vie (Williams Pear) - \$12

Hennessy - \$12

Limoncello - \$12

Frangelico - \$12

Remy Martin Champagne - \$17

Frapin - \$17

Courvoisier - \$22

Old Road Rum - \$18

Café & Thé

Espresso - \$5

Herbal Tea (Ginger or Lemongrass)- \$6

Cappuccino - \$6

Bagged Tea - \$5