

## DESSERTS

<b>White Chocolate Mousse and Cherry Pie</b>	<b>11.</b>
Cherry compôte, chocolate shavings	
<b>Baileys Affogato</b>	<b>12.</b>
Baileys liqueur, toasted almond financier	
<b>Apple Dumpling</b>	<b>9.</b>
Elderberry compôte, butterscotch sauce, vanilla ice cream	
<b>Ginger Crème Brûlée</b>	<b>10.</b>
Spiced pumpkin cannoli	
<b>Cookies and Cream Pannacotta</b>	<b>10.</b>
Chocolate chip cookie crumble, vanilla anglaise	
<b>House-Made Truffles</b>	<b>2./ea</b>

## CHEESES

1 Piece **7.** / 3 Pieces **19.** / 5 Pieces **26.** / 7 Pieces **33.**

<b>Blue</b>	Bleu Elizabeth, Québec Cashel Blue, Ireland
<b>Earthy</b>	Greenfield, USA Testun di Barolo, Italy
<b>Goat</b>	Pavé, Québec Chèvre Noir, Québec
<b>Salty</b>	La Douanier, Québec
<b>Hard</b>	Beemster XO, Netherlands
<b>Nutty</b>	Eweda Cru, Ontario
<b>Decadent</b>	La Sauvagine, Québec
<b>Stinky</b>	Epoisses, France

## Vin Santo (2 oz)

<b>Fanti Sant 'Antimo Vin Santo 2005 Montalcino, Italy</b>	<b>17.</b>
<b>Lanciola Vin Sant 2005 Chianti Colli Fiorentini, Italy</b>	<b>22.</b>

## SINGLE MALT SCOTCH (1¼ oz)

<b>Macallan 12 Year</b>	A silky balance of whiskey and oak	<b>15.</b>
<b>Oban 14 Year</b>	Rich, sweet, fully-bodied scotch	<b>16.</b>
<b>Bowmore 12 Year</b>	Lovely smokiness with medium peat	<b>18.</b>
<b>Bowmore 18 Year</b>	Notes of toffee, caramel, smokiness	<b>25.</b>
<b>Bowmore 25 Year</b>	Sherry, stewed fruits, traces of smokiness	<b>50.</b>
<b>Glenlivet 18 Year</b>	Velvety smooth oak, a gingery finish	<b>18.</b>
<b>Lagavulin 16 Year</b>	A peaty embrace, like rich toffee cream	<b>19.</b>
<b>Tallisker 10 Year</b>	Enticing, soft and smoky	<b>16.</b>
<b>Cragganmore 12 Year</b>	Complex scotch – starts sweet, then spicy	<b>18.</b>
<b>Highland Park 12 Year</b>	Dry spice, exceptionally smooth	<b>16.</b>
<b>Glenmorangie Quinta Ruban</b>	Delicate, silky with dry spice	<b>28.</b>
<b>Glenmorangie La Santa</b>	Vanilla, honeycomb with rich fruits	<b>32.</b>