



TABLE 17

SPECIALTY COFFEES

\$6.95

Irish Coffee
Jameson Irish Whiskey, coffee,
whipped cream.

English Coffee
Kahlua, Dark Creme de Cacao,
Tia Maria, coffee.

CafÈ Amore
Cognac, Amaretto, Tia Maria coffee,
whipped cream, shaved almonds.

CafÈ Diablo
Cognac, Amaretto, Cointreau, coffee,
whipped cream.

SINGLE MALT WHISKEYS

Nikka 'yoichi' (10 yr)
Yoichi, Japan
15.00

Glenfiddich (12 yr)
The Valley of the Deer, Scotland
13.00

The Glenlivet (12 yr)
Banffshire, Scotland
13.00

eaux de vie
Courvoisier V.S Cognac
9.00

Remy Martin V.S.O.P Cognac
13.00

Hennessy V.S Cognac
11.00

Boulard Calvados Pay's d'Auge
9.00

Armagnac de Montal V.S.O.P
12.00

Sarpa di Poli Grappa
13.00

Montanaro Liquore di Camomilla Grappa
14.00

DESSERT

8.00

sticky toffee pudding
Barchard orchard apple butter

Gateaux Elvis.
Chocolate gateaux, peanut butter mousse, caramelized banana.

Chocolate Pot de Creme
Homemade lady finger, pineapple tomatillo

White Chocolate Cheesecake
Cocoa crust, red wine chocolate ganache

Cheese Board
A selection of Canadian Artisanal cheeses served with nuts & fruit
15.00
with Taylor Fladgate 10 Year Old Tawny Port
24.00

FINISHING WINES

2008 stratus icewine, niagara peninsula, VQA
cabernet franc, cabernet sauvignon
12.00/55.00

2004 Taylor Fladgate port
9.00

Taylor Fladgate
10 Year Old Tawny Port
14.00

Taylor Fladgate
20 Year Old Tawny Port
18.00