



## Loire Dessert Menu

### Hazelnut Crème Brûlée

Chocolate - Hazelnut Macaroon 10

### Warm Banana Bread

Candied Pecan, Dark Chocolate Caramel Sauce,  
Vanilla Ice Cream 10

### Maple Butter Tart

Spiced Cranberries, Egg Nog Gelato 11

### Chocolate and Peanut Butter Mousse

Preserved Strawberry Jam Shortbread,  
Peanut Butter Glaze 12

### Cheese Plate

Selection of Quebec and French Cheese,  
Wild Grape Caviar, Candied Sunflower Seeds 15

**Espresso** 3

**Cappuccino** 3.95

**Latte** 4.25

## Dessert Wine

2006 Special Select Late Harvest  
Vidal, Henry of Pelham 10

2006 Vidal Icewine, Inniskillin 15

2005 Ratafia, Peninsula Ridge Winery 11

10 Years Old Tawny Port, Graham's 12

2002 Late Bottle Vintage Port  
Taylor Fladgate 10

## Digestif

### Cognac

V.S.O.P. Hennessy 13

V.S.O.P. Remy Martin 13

Calvados Reserve, Dupont 8.50

**jean-charles dupoire** chef

**sylvain brissonnet** sommelier