

SWEETS

Oliver's Carrot Cake	15
cream cheese icing, candied walnuts v	
Strawberry Shortcake Panna Cotta	14
vanilla-macerated strawberries, toasted sponge cake	
Old-Fashioned Butter Tart Cream Puff	14
maple pastry cream v	
Black Forest Cake	14
kirsch-soaked cherries, whipped cream v	
Peach Melba	14
raspberry sorbet, sweetened peaches, vanilla cream, flaked toasted almonds vg	

COCKTAILS

Amaretto Espresso No-tini non-alc	16
noa coffee liqueur, noa amaretto liqueur, espresso, orange, cinnamon	
Classic Espresso Martini 2oz	17
ketel one vodka, wolfhead coffee whisky liqueur, espresso	
Tequila Espresso Martini 2oz	22
dejado tequila, wolfhead coffee whisky liqueur, chocolate mole bitters, cinnamon, expressed orange oil	

AFTER-DINNER DRINKS

Liqueur	1oz	2oz
Baileys	8	15
Amaro Nonino	12	21
Boulard Calvados Pays d'Auge Brandy	16	27
Martell V.S.	20	33
Courvoisier V.S.	20	33
Hennessy V.S.	22	35
Courvoisier V.S.O.P.	28	47
Hennessy V.S.O.P.	30	51
Dessert Wine & Port	2oz	btl
Inniskillin Vidal Icewine, Niagara, Ontario (200ml)	20	70
Fontanafredda Moscato d'Asti, Piedmont, Italy (750ml)	—	78
Graham's 10 Year Old Tawny Port, Portugal (750ml)	14	120

v VEGETARIAN **vg** VEGAN

Please inform us of any allergies. We will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.