

CHEESE

16.00 | Choice of 4
24.00 | Choice of 6

Vento D'Estate | ITALY

A raw cow's milk cheese from the Loire valley. Made with unpasteurized milk covered with ash, it ages in grass and has a hint of lavender.

Testun Di Barolo | ITALY

Mix of Cow & Sheep's milk cheese from Piedmonte. Aged and covered in grapes from Barolo wine. Nice bite, infused with the beautiful wine flavor.

Edle de Cleron | FRANCE

A band of spruce – giving the cheese a piney flavour with a creamy, thick, milky aftertaste – binds this soft creamy cow's milk cheese.

Le Chevrot | FRANCE

This cheese has been described as a French masterpiece. A superb goat's milk cheese, handmade near Poitou with a fresh, buttery, hints of wine taste, and an aroma of ripe figs. It has also been described as having a freshness and lush quality that is a slightly nutty, almost fermented taste. The wrinkly end is edible and the cheese itself is a moderately aged cheese. An excellent compromise between mild taste and rich texture.

Roaring Forties | AUSTRALIA

A pasteurized cow's milk blue-veined cheese from just outside Victoria.

Manchego Arte Quesco | SPAIN

Aged 6 months, this farmhouse sheep's milk cheese vents a slightly milky aroma with hints of mountain herbs. Its flavour is a mouth-watering assertive nuttiness, and has a rich aftertaste reminiscent of dense butterscotch.

Monte Enebro | SPAIN

This complex goat cheese is made from pasteurized milk and is inoculated with the same mold used to make Roquefort, which adds to its complexity and distinctive appearance. As it ages, the texture becomes denser, with a more intense, pungent finish.

Thunder oak Gouda | CANADA

Award winning Thunder Oak Gouda is a natural product made with fresh milk from the Schep's own Holstein cows. There are no preservatives or added coloring in the cheese.

*All prices are subject to 8% PST & 5% GST on all food items.

Alcoholic beverages are exclusive of 10% PST & 5% GST charges.

CHAMPAGNE, SPARKLING WINE & PROSECCO

3 OZ

GLASS	BOTTLE	
8.00	39.00	Cordoniu, Brut Sparkling White Wine SPAIN
9.00	48.00	Cormons Prosecco ITALY
15.00	82.00	Henry of Pelham, Cuvée Catherine Rosé Brut ONTARIO
25.00	130.00	Moet & Chandon Brut FRANCE
	130.00	Veuve Clicquot Brut FRANCE
	150.00	Moet & Chandon Brut Rosé FRANCE
	340.00	Moet & Chandon, Cuvée Dom Perignon, Brut FRANCE
	380.00	Louis Roederer, Cristal, Brut FRANCE

* Vintages subject to availability

ICEWINES & DESSERT WINES

BOTTLE	
81.00	Stratus, Riesling Icewine 2003 CANADA
100.00	Inniskillin, Vidal Icewine 2002 CANADA
65.00	Buller Fine Old Muscat AUSTRALIA
40.00	Castellani Som mavite Vin Santo ITALY
46.00	Marnier Pineau Des Charentes FRANCE

COFFEE & TEA

3.50	Coffee or Tea
3.50	Illy Espresso
4.50	Illy Cappuccino or Latte

DESSERTS

3.50	Mini Shots Glasses <i>Passion Fruit & Macerated Strawberries</i> <i>Mango Mousse & Tapioca</i> <i>Lychee Pineapple Fool</i>
9.00	Wheat & Black Currant Pudding <i>Granny Smith sorbet, candied olives, strawberry</i> <i>Carpaccio</i>
9.00	Cinnamon Coffee Streusel Cake <i>Rhubarb compote</i>
9.00	Strawberry Tiramisu <i>Pistachio cigars</i>
9.00	Chocolate Mousse Cake <i>Cappuccino cream, caramelized peaches</i>
12.00	Flavors of Summer <i>Black olive white chocolate chip, caramelized apricot,</i> <i>vanilla tuile, mint ice, berries</i>
9.00	Truffle Chocolate Bomb <i>Classic ganache with valrona chocolate, fresh vanilla</i> <i>Pods, hint of truffle oil</i>

SWEET BITES

1.50	Chocolate Truffles <i>Per piece.</i>
2.50	Assorted Miniature Cookies <i>Per 4 pieces.</i>
1.50	Chocolate Dipped Strawberries <i>Per piece.</i>