



Chef's Platter

FOUR TASTINGS OF CHEF'S FAVOURITE DESSERTS
carrot cake, lemon posset, Nanaimo bar, pecan butter tart
two or more can share 19.

DESSERTS

OLIVER'S FAMOUS CARROT CAKE
walnuts, sour cream gelato 9.

VANILLA CRÈME BRÛLÉE
with shortbread cookie 9.

WARM CHOCOLATE GANACHE CAKE
drunken cherries, crème fraîche 9.

NIAGARA PEACH COBBLER
vanilla ice cream, custard sauce 9.

PHYLLO-WRAPPED CHEESECAKE
whipped cream, blueberry compote 9.

TIRAMISU
mascarpone, espresso, cocoa 8.

SELECTION OF GELATO & SORBETS
two scoops 8.

SWEET NOTHINGS

5. each

CARROT CAKE
LEMON POSSET

NANAIMO BAR
PECAN BUTTER TART

— AFTER DINNER DRINKS —

	1.5oz
Limoncello	7.
Grappa Sarpa di Poli	8.
Graham's, 10 Year Old Tawny	10.
Graham's, 20 Year Old Tawny	15.
DESSERT WINE	1.5oz
Cave Spring, Indian Summer Late Harvest Riesling	10.95
Cave Spring, Riesling Icewine	21.95
SCOTCH	1oz
The Glenlivet, 12 Year Old	10.95
Glenfiddich, 12 Year Old	10.95
Glenmorangie, 10 Year Old	12.95
Cragganmore, 12 Year Old	12.95
Talisker, 10 Year Old	13.95
Dalwhinnie, 15 Year Old	14.95
The Macallan Gold	14.95
Lagavulin, 16 Year Old	16.95
Oban, 14 Year Old	16.95
Aberlour A'Bunadh	16.95
The Macallan Amber	19.95
COGNAC	1oz
Martell VS	10.95
Courvoisier VS	10.95
Hennessy VS	10.95
Hennessy VSOP	13.95
Rémy Martin VSOP	13.95
Samalens VSOP	13.95
Hennessy XO	25.95
Rémy Martin XO	25.95
Courvoisier XO	25.95

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