perspectives / options
Clifford Lyness, Cuisine

SWEET

Crème Brûlée 9.
Daily Creations

New York Cheesecake 10.
Morello Cherry Coulis, Chocolate Cherry Bon Bon, Vanilla Chantilly

Espresso Brownie 10.
Burnt Orange Caramel, Dulce De Leche Ice Cream, Coco Wafer

Lemon Tart 9.
Blueberry Coulis, Vanilla Chantilly, Dehydrated Meringue
And Fresh Berries

Ice Cream And Sorbets 7.
Choice of Three Flavours
Ice Creams: Tahitian Vanilla, Toasted Hazelnut, Chocolate
Sorbets: Green Apple, Blueberry, Raspberry

CHEESE
Selection of Ontario and Quebec Cheeses
three @ 1oz 12. five @ 1oz 18.

Prices are exclusive of taxes and gratuities

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COFFEE
Starbucks "Estima" Blend 3.95
Regular, Decaffeinated

Cappuccino, Espresso, Caffè Latte 4.50

TEA
Tazo 3.50
Awake "Black Tea" / Zen "Green Tea", Refresh "Herbal Infusion", Lotus "Decaf Green Tea"

Herbal 3.95
Chamomile Flower, Peppermint Leaves

FORTIFIED & SWEET

	2oz
Bristol Cream Sherry, Harvey's Pedro Ximenez, Spain	6
06 Maury AC, (d.) de blanes, France	6
NV White Port, Fonseca, Oporto, Portugal	6
05 LBV, Taylor Fladgate, Portugal	6
05 Petite Sirah, Bela Dolce, Barra of Mendocino, USA	9
08 Port, Van Alstine, Karlo Estates, Prince Edward County	10
NV 10 Yr. Tawny Port, Graham's, Oporto, Portugal	10
00 Vidal Icewine, Mountain Road Wine Co., Niagara	12
05 Chardonnay, Ratafia, Peninsula Ridge, Niagara	13
NV 20 Yr. Tawny Port, Taylor Fladgate, Portugal	17
08 Cabernet Franc Icewine, Peller Estates, Niagara	20