

LES FROMAGES

\$ 13 PER 50G

We are pleased to present two of our favourite cheeses.

LE BLACKBURN,
JONQUIÈRE, QUÉBEC

BEAUFORT 1 AN D'ÂGE,
BEAUFORT, FRANCE

LES ACCOMPAGNEMENTS

Please select an accompaniment to both enhance your enjoyment of the cheeses and to pair wonderfully with wine or port.

NUTS & HONEY

local honey, pickled walnut, dried fruit granola

ORCHARD FRUIT

poached pear, marinated mushroom, saba

SAVOURY

onion & ham marmalade, mustard, hard herbs

We hope that you feel, as we do, that these two cheeses perfectly reflect the culinary cornerstone of Auberge du Pommier; French tradition and Canadian artisanal products.

DESSERTS

\$ 11

GÉNOISE AU CITRON ET HUILE D'OLIVE
warm lemon & extra virgin olive oil cake, sweet corn cream, candied lemon, extra virgin olive oil ice cream

FRUITS D'AUTOMNE

pear terrine, parmesan cream, caramelized pastry, mulled apple cider

PARFAIT CHÂTAIGNE

chestnut semifreddo, puffed wild rice, lemon meringue, marron glacé, cassis caramel

SORBETS ET FRUITS

housemade sorbet served with a variety of seasonal fruit

FINE FEUILLE DE CHOCOLAT

chocolate ganache, peanut crèmeux, grape gelée, banana ice cream

SPECIALTY COFFEE

LE CAPPUCINO ROYAL

Frangelico & amaretto layered cappuccino

ESPAGNOL

Kahlúa, brandy & crème frappé

IRLANDAIS

Irish whiskey, Irish Mist & crème Chantilly

CASABLANCA

Godiva white chocolate liqueur, cognac & crème de menthe

LE CHOCOLATIER

*Godiva white chocolate liqueur, cognac, crème de cacao,
& vanilla cream*

LE SINGE

amaretto, cognac, banana liqueur & crème Chantilly

LOOSE LEAF TEA

\$5.75

ROOIBOS (REDBUSH) MASALA CHAI

TWELFTH NIGHT HONEYBUSH

HIMALAYAN GREEN TEA

TUMSONG DARJEELING

FOUR FLOWER

PEPPERMINT LEMONGRASS

CAFETIÈRE A PISTON

*fair trade, certified organic, 100% Arabica,
flavour of bittersweet chocolate and smooth cashew*

PETIT \$5.75 GRAND \$12.00

DESSERT WINE (2 OZ)

2007 CAVE SPRING 'INDIAN SUMMER' RIESLING, NIAGARA, CANADA 10.00

2003 DOMAINE DU TRAGINER, BANYULS BLANC, FRANCE 12.00

2007 ANTOLINO BRONGO 'CRYOMALUS' ICE CIDER, QUÉBEC, CANADA 14.00

1995 DOMAINE GARDIÈS AMBRÉ, RIVSALTES, FRANCE 15.00

2007 CAVE SPRING RIESLING ICE WINE, NIAGARA, CANADA 22.00

2005 MAGNOTTA CABERNET FRANC ICE WINE, NIAGARA, CANADA 24.00

PORT & MADEIRA (2 OZ)

2004 LATE BOTTLED VINTAGE PORT, TAYLOR FLADGATE 8.00

10 YEAR OLD TAWNY PORT, TAYLOR FLADGATE 10.00

20 YEAR OLD TAWNY PORT, TAYLOR FLADGATE 15.00

30 YEAR OLD TAWNY PORT, TAYLOR FLADGATE 35.00

40 YEAR OLD TAWNY PORT, TAYLOR FLADGATE 38.00

COGNAC (1 OZ)

HINE ~ RARE & DELICATE 13.50

V.S.O.P. ~ COURVOISIER, HENNESSY, REMY MARTIN, MARNIER 15.00

X.O. RÉMY MARTIN, COURVOISIER, HENNESSY, AUDRY 26.00

AUDRY MEMORIAL 40.00

ARMAGNAC (1 OZ)

OLIVER DE MONTAL, V.S.O.P. 11.00

SAMALENS V.S.O.P. 12.00

GRAPPA (1 OZ)

GRAPPA, SARPA DI POLI, ITALY 8.00