

# dessert menu

## Baharat Beignets 10

lavender thyme chocolate sauce, vanilla double cream

## Goat's Milk Malabi 10

fresh berries, pine nut praline, strawberry coulis

## Nutella Cheesecake 10

nutella cream, sesame, toffee sauce

## Pistachio Mascarpone Cream 12

fresh berries, lemon curd, pistachio streusel

## Saffron Cake 12

poached pears, pear gel, lemon cream

## COFFEE & TEA

Espresso 2.5

Double Espresso 4

Americano 4

Cappuccino 5

Café Latte 5

Hot Chocolate 4

Rum Hot Chocolate 12

el dorado 8yr old rum

Pluck Tea Company 3.5

early grey cream, orange pekoe of  
york, flowering jasmine, harvest mint,  
chamomile flower, apple crumble

## DIGESTIF

Amaro Nonino 11

Amaro Montenegro 8

Cynar 7

Cocchi Vermouth Di Torino 8

Cocchi Vermouth Amaro 9

Fernet Branca 7

Chartreuse Yellow 15

## DESSERT WINE

2oz 375ml

Stratus Riesling Icewine Niagara, ON

12 70

Stratus Red Ice Wine Niagara, ON

14 80

## PORT & SHERRY

1.5oz

Taylor Fladgate Tawny Port 10 yr old

11

Quinta Do Portal Vintage Port 2009

12

Taylor Fladgate Tawny Port 20 yr old

14

Sandeman Tawny Port 20 yr old

15

## COGNAC

1.5oz

Calvados Boulard Grand Fine

10

Armagnac de Montal V.S.O.P.

11

Courvoisier V.S.

12

Courvoisier V.S.O.P.

17

Remy Martin V.S.O.P.

18

Hennessy V.S.O.P.

19

Remy Martin XO

36

Hennessy XO

42

## GRAPA

1.5oz

Grappa Di Poli Moscato

14

The Elm 

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