

# Desserts

## Strawberry and Elderflower 14

Ontario strawberries, elderflower pastry cream, angel food cake, vanilla ice cream and strawberry purée.

## Apricots 14

Mascarpone mousse, white wine tarragon syrup, salted shortbread with Henry of Pelham vidal ice cream.

## Chocolate Crémeux 14

Amaretto whipped ganache, almond tuile and spicy fresh ginger ice cream.

## Coconut Cream Pie 14

Coconut custard, chantilly cream, white chocolate shavings and dark chocolate sauce.

## Cherry and Pistachio 14

Madeleine sponge cake, cherries, cocoa nib tuile, candied pistachios, white chocolate ganache, cherry sorbet and chocolate glaze.

## Daily Selection of Housemade Ice Creams and Sorbets 12

\*\*Whole pies available for take-out, with some notice, ask us.\*\*

**Pastry Chef:** Junelle Casalan