

THE BIG FINISH

- Cereal, Killer!** 10
malted oatmeal cookie, frosted flake ice cream, frosted flake brittle, caramel sauce
- Blondie Bombshell** 11
white chocolate 'brownie' (hence, blondie) with brown butter ice cream, white chocolate sauce, cashew streusel
- Oh, Canada, Peanut Butter Bar** 12
inspired by the Canadian staple that originated in Nanaimo, British Columbia, this version has a crazy crust (housemade gluten-free graham cracker crumbs, toasted coconut, peanuts, brown sugar, cocoa), layers of housemade PB¬J (notJ = mascarpone, housemade vanilla custard powder, milk) & coconut ganache, served with frozen chocolate-covered banana ice cream (perhaps we should've called it 'oh, stop using the made-up word housemade {but it's a housemade word!} & more parentheses than the Montreal Canadiens have Stanley Cups)
- (You Gotta) Panna Cotta** 10
caramel and lemon curd panna cotta that blew the doors off a recent Sommelier Showdown, topped with toasted meringue and served with pine nut shortbread cookies
- S&S Bread Pudding** 12
sourdough & salted chocolate ganache bread pudding, served with chocolate fondue, roasted strawberry sherbet
- Ciao Cheese Platter** 16
featuring artisanal finds from the planet's premier cheese mongers, with varying accoutrements
- Birthday Cake** 9
"who doesn't love Birthday Cake?" actual guest quote - ingredients vary daily
- Ice Cream Flight** 9
your choice of three scoops from today's housemade ice cream selections (or just let us surprise you), served with brown sugar streusel, fresh strawberries, caramel sauce & chocolate sauce
- house blend coffee from Espressions Roastery** 3
- selection of teas from Two Leaves & a Bud (by the pot)** 4