

# Dinner Plated - Desserts

All desserts are prepared in house by our talented Chefs.

## **Chocolate Caramel Pecan Cheesecake**

New York Style Vanilla Cheese Cake topped with our Homemade Chocolate Sauce, Caramel Sauce and Candied Pecans

## **Decadent Chocolate Molten Cake**

Warm Chocolate Cake served with Crème Anglaise and Fresh Wild Berries

## **Baked Cheesecake Strudel**

New Your Style Vanilla Cheesecake wrapped in Phyllo Pastry with Mango and Wild Berry Coulis

## **Raspberry Passion Fruit Tart**

Flaky Butter Crust filled with Passion Fruit Nectar and Fresh Raspberries. Layered over top a Mascarpone Cream Base with a Flamed Meringue Top

## **Apple Pear Galette**

Rustic Caramelized Apple and Pear Tart with Maple Yogurt and Caramel Sauce

## **Crème Brule**

Choose from as Assortment of Flavoured Brulee  
Grand Mariner, Chocolate Truffle and Wild Berry

## **Peach Cobbler**

Poached Ontario Peaches with Cinnamon Sugar  
Topped with a Golden Brown Buttermilk Biscuit and Vanilla Ice Cream

## **Berry Charlotte**

Genoise Sponge Cake layered with Raspberry Mousse and Ladyfingers topped with Berries

## **Signature Chocolate Mousse Glace**

Chocolate Mousse on a Brownie Crust with Coffee Anglaise and Fresh Berries  
(customized with an edible logo of your choice)

## **Tarte Tatin**

Layered Ontario Macintosh Apples baked golden brown and topped with Vanilla Ice Cream