

DESSERT MENU

Warm Chocolate Cake 11

Goosey Dark Chocolate Centre, Strawberry Compote, Chantilly Cream

Baked Alaska 12

Salted Caramel Gelato, Vanilla Sponge, Italian Meringue, Lemon Curd, Flambéed Table Side

Brulee 12

Madagascar Vanilla Bean, Burnt Sugar Crust

Sticky Toffee Pudding 12

Citrus Toffee Sauce, Salted Caramel Gelato, Candied Orange

Apple Upside Down Cake 12

Spiced Apple, Rhubarb Compote, Dulce Cream, Apple Chip

Amato Gelato Or Sorbetto 9

Changes Daily, Ask Your Server For Current Flavours

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS. NOT ALL INGREDIENTS LISTED IN MENU DESCRIPTION.
*CONTAINS RAW, PARTIALLY COOKED, OR UNPASTEURIZED INGREDIENTS. 20% GRATUITY ON BOOKINGS OF 6 OR MORE – ONE CHEQUE PER TABLE.

Digestifs/Dessert Wines (2oz)	GLS	BTL	Cognac	GLS
Vecchio Amaro Del Capo	12		Remy Martin 1738	17
Isolabella Amaro 18	10		Chateau Montifaud 50 Year Old Cognac	42
Limoncino dell'Isola, ITA	10		D'usse Xo	45
Boulard Calvados, FRA	9		Tesseron Lot 76 X.o.	45
Vineland, Icewine Vidal, CAN	15	105	Hennessy XO	49
Lurton, Sauternes, FRA	11	77	Maxime Trijol Vintage 1978	54
Massolino, Moscato D'Asti, ITA (5oz)	12	58	Prunier Vintage 1970 Petite Champagne	161
Hetszolo. Tokaji, 5 Putts, HUN	15	105		
Cune, Corona Semidulce, SPN	10	70		
			Armagnac (1oz)	
			Saint Vivant VSOP	12
			Castarede XO	18
Grappa (1oz)		GLS		
Marolo Barbera		11		
Marolo Barolo		16		
			Port (2oz)	GLS BTL
			Taylor Fladgate 10 Yr	10 74
			Taylor Fladgate 20 Yr	16 118
			Graham' 30 Yr	29 222
			Taylor Fladgate 30 Yr	30 233
			Taylor Fladgate 40 Yr	39 304
Specialty Coffee (1oz)				
Spanish Coffee - Tia Maria & Brandy		10		
Irish Coffee - Forty Creek Cream & Irish Whisky		10		
Monte Cristo - Tia Maria & Grand Marnier		10		
Modern Cdn -Forty Creek Spiced & Cream		10		

MODERN GIFT CERTIFICATES AVAILABLE FOR SALE