

DESSERT MENU

MODERN STEAK

CHOCOLATE | 14

Italian Flourless Chocolate Torte, White and Dark Chocolate Ganache, Pomegranate Syrup. (made with almond flour)

Pair with Quinta Do Portal 29 Grapes Reserve Port (2oz) | 11

BAKED ALASKA | 18

Vanilla Gelato, Sponge cake, Italian Meringue, Lemon Curd, Flambéed Table Side.

Pair with - Henry of Pelham, Cuvée Catharine Brut, CAN (5oz) | 20.75

BRULEE | 14

Mango Custard, Burnt Sugar Crust.

Pair with Massolino, Moscato D'Asti, ITA (5oz) | 12

CARROT CAKE | 14

Spiced Cream Cheese Frosting, Orange Creamsicle Anglaise, Milk Crumble.

Pair with Boulard Calvados, FRA (2oz) | 9

GELATO OR SORBETTO | 10

Ask Your Server For Current Flavours

**GIFT CERTIFICATES
ARE AVAILABLE
TO GO!**

SPECIALTY COFFEE (10z)

Spanish Coffee
Tia Maria & Brandy
13

Irish Coffee
Forty Creek Cream & Irish Whisky
13

Monte Cristo
Tia Maria & Grand Marnier
13

Modern Canadian
Forty Creek Spiced & Cream
13

FRATELLO

COFFEE BAR

Tea
English Breakfast, Earl Grey,
Camomile, Green, Peppermint
4.25

Coffee
4.25

Espresso
5.25

Americano
5.25

Cappuccino
6.00

Latte
6.00

**PORT, SCOTCH, COGNAC,
BOURBONS & OTHER FAVOURITES
ARE LOCATED IN THE TABLE
TOP COCKTAIL MENU**