# DESSERT MENU

#### A Chocoholic Dream 15

CHOCOLATE FUDGE CAKE, CHOCOLATE CHEESECAKE, Dehydrated Mousse, Raspberry Dust, Caramelia Ganache

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

#### Baked Alaska 12

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

Pair with Taittinger Cuvee Prestige Brut NV Champagne (5oz) 28.75

#### Brulee 12

Madagascar Vanilla Bean, Burnt Sugar Crust

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

#### Lemon Cloud Cake 12

Lemon Curd, Raspberry Coulis, Fresh Basil

Pair with Boulard Calvados, FRA (2oz) 9

#### Cheese Plate 17

CHEF'S SELECTION, APPROPRIATE ACCOMPANIMENTS GLUTEN FREE CRACKERS

Pair with Quinta Do Portal 20 Year (2oz) 24

## Terry Not Dairy 9

CHANGES DAILY, ASK YOUR SERVER FOR CURRENT FLAVOURS

#### Espresso, Cappuccino and Specialty Coffee also available

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.

# PRIVATE ROOMS



### FOR MORE INFO EMAIL BOOKINGS@MODERNSTEAK.CA

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