

Sweets

Enhance your dessert with a perfectly paired beverage.

PASTRY CHEF'S DAILY CREATION 10.

JUMP WHITE CHOCOLATE CHEESECAKE
phyllo pastry, mulled wine pears, red currants 12.

CHOCOLATE MOUSSE
dark chocolate crèmeux, white chocolate crumbs, Nutella 11.

ALMOND TIRAMISU
vanilla roulade, amaretto mascarpone cream, sponge toffee 12.

PUMPKIN SPICE CUSTARD TART
gingerbread meringue, orange ice cream, brandy snaps 11.

ASSORTED CHEESES
selection of Italian, American and local cheeses, seasonal fruit compote 18.

ICE CREAMS & SORBETS
daily selection 9.

Please inform us of any allergies. We will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.

Dessert Wine

		<i>2oz</i>	<i>375ml</i>
13	Rosewood 'Mead Royale' Mead, Niagara	<i>500ml</i>	8. 65.
12	Cave Spring 'Indian Summer' Late Harvest Riesling, Niagara		9.5 60.
13	Cave Spring Riesling Icewine, Niagara		20. 120.

Port

		<i>2oz</i>	<i>750ml</i>
	Graham's Late Bottled Vintage 2009	6.	60.
	Graham's 10 Year Old Tawny	8.	100.
	Graham's 20 Year Old Tawny	20.	120.

Specialty Coffee

1.5oz 11.

JUMP COFFEE

brandy and amaretto with Oro Caffè cappuccino

AFTER DARK

Chilled St-Rémy brandy and crème de cacao dark with Oro Caffè espresso

PATRÓN CAFÉ

Patrón XO Café with Oro Caffè cappuccino

TIRAMISU COFFEE

crème de cacao, amaretto and Kahlúa with Oro Caffè cappuccino