

The Faculty Club

Dessert Menu

Fresh Mixed Berries—8(GF)
Add Vanilla Ice Cream or Whipped Cream **Add: 2**

Vanilla Crème Brulee—10(GF)

Coconut Dacquoise—11
With Coconut Lemon Jelly

Strawberry Champagne Cheesecake—10
With Berry Coulis (GF)

Warm Chocolate Lava Cake —11
With Milk Chocolate Ice Cream & Berries (GF)

Lemon Honey Posset— 9(GF)
With Berries

**Sorbet, Frozen Yogurt or Ice Cream
(2 Scoops) —7**
Milk Chocolate & Vanilla Ice cream
Mango Sorbet, Blood Orange Sorbet

Mini Italian Almond Biscotti—8
4 Pieces-Assorted

Artisanal Cheese Platter
From Ontario & Quebec (Goat and Cow Milk Cheeses)
Crusty Bread, Nuts and Fig Chutney

4 varieties — 13.5 6 varieties — 19

(GF)- Gluten Free

After Dinner

Solo Espresso—4 Doppio Espresso—6
Cold Brew on Ice 5 (Sweet or Un-Sweet)
Cappuccino—6 Café Latte— 6
Americano—4 Hot Chocolate— 5

(Also Served Chilled)

Specialty Teas



THE TEA EMPORIUM™

Ask your server for our tea menu

Specialty Coffees

Faculty Club Coffee—12
Grand Marnier, Drambuie, Bailey's & Coffee
With Whipped Cream

French Coffee—12
Cognac, Armagnac, Coffee & Whipped Cream

Ports, 2 oz.

Taylor Fladgate 20 Year Old Tawny – 18
Fonseca, Fine Reserve Port – 8
Graham 10 Year Old Tawny –12

Dessert Wines, 3 oz.

Riesling, Late Harvest,
Cave Spring, Ontario – 10

Vidal Ice Wine, Inniskillin, Ontario– 12

The Faculty Club

Dessert Menu

Fresh Mixed Berries—8(GF)
With Vanilla Ice Cream or Whipped Cream **Add: 2**

Vanilla Crème Brulee—10(GF)

Coconut Dacquoise—11
With Coconut Lemon Jelly

Strawberry Champagne Cheesecake—10
With Berry Coulis (GF)

Warm Chocolate Lava Cake —11
With Milk Chocolate Ice Cream

Lemon Honey Posset— 9(GF)
With Berries

**Sorbet, Frozen Yogurt or Ice Cream
(2 Scoops) —7**
Milk Chocolate & Vanilla Ice cream
Mango Sorbet, Blood Orange Sorbet

Mini Italian Almond Biscotti—8
4 Pieces-Assorted

Artisanal Cheese Platter
From Ontario & Quebec (Goat and Cow Milk Cheeses)
Crusty Bread, Nuts and Fig Chutney

4 varieties — 13.5 6 varieties — 19

(GF)- Gluten Free

After Dinner

Solo Espresso—4 Doppio Espresso—6
Cold Brew on Ice 5 (Sweet or Un-Sweet)
Cappuccino—6 Café Latte—6
Americano—4 Hot Chocolate—5

(Also Served Chilled)

Specialty Teas



THE TEA EMPORIUM™

Ask your server for our tea menu

Specialty Coffees

Faculty Club Coffee—12
Grand Marnier, Drambuie, Bailey's & Coffee
With Whipped Cream

French Coffee—12
Cognac, Armagnac, Coffee & Whipped Cream

Ports, 2 oz.

Taylor Fladgate 20 Year Old Tawny – 18
Fonseca, Fine Reserve Port – 8
Graham 10 Year Old Tawny –12

Dessert Wines, 3 oz.

Riesling, Late Harvest,
Cave Spring, Ontario – 10

Vidal Ice Wine, Inniskillin, Ontario– 12