

WINTER DINNER DESSERTS

RICE PUDDING

Almond milk-cardamom rice, gingersnaps, maple brown sugar syrup, citrus

POACHED PEAR

Saffron pear, golden raisins, almond cream, cinnamon wafer

KENYON'S CORNMEAL CAKE

Brûlée sweet potato, artisan blue cheese ice cream, Calvados pecan syrup

CHOCOLATE & SPICE

Devil's food, coconut custard, pineapple compote, Myer's rum glaze, red chile ice cream

CRÈME BRÛLÉE

White chocolate custard, candied cranberries, caramel cream

ICE CREAM & SORBET

House made daily inspirations

Your choice of: fudge sauce, caramel, sweet cream, or fruit coulis

ARTISAN CHEESE TASTING

Fruit jam, preserved walnuts, honey & Bristol Bakery bread

Supplemental Charge... \$8.

Pastry Chef: Jonathan Marston

January 22, 2010

