



Canadian Cheese

La Sauvagine

Reminiscent of yogurt in flavor, very creamy in texture. "Best Cheese made in Canada" for 2006

Niagara Gold

From the milk of Niagara region "Guernsey" cows, this cheese is washed in rock salt to add a sharp finish

Thunder Oak Gouda

Cherrywood-smoked Gouda made in Thunder Bay, Ontario

St. Maure

French goat's milk cheese with walnut aroma and aged citrusy flavor

European Cheese

Piave

This Northern Italy cheese is aged for 2 years in the "vault" at Cheese Boutique, giving it a nutty flavor while still retaining a hint of fruit

Stilton

Semi-hard blue cheese from England. Its rich complex flavor sharpens with age

Eppoisses

From France, this cheese has a rich, creamy flavor, and pungent aroma

Selection of Four Artisanal Cheeses	19
Any Combination	6
each	
Seasonal Accompaniments	



Cordials & Liqueurs

Bailey's Irish Cream	9
Cointreau	9
Drambuie	9
Frangelico	9
Godiva Chocolate Liqueur	9
Grand Marnier	9
Kahlua	9
B & B	9

Cognac & Grappa

Rémy Martin Louis XIII	150
Hennessy V.S.O.P.	15
Hennessy X.O.	35
Courvoisier V.S.O.P.	15
Nonino UE di Monvifigno Moscato Grappa	12

Ports & Dessert Wines

Taylor Fladgate LBV 1997	9
Taylor Fladgate 20yr old Tawny	14
Peninsula Ridge Cabernet Franc Ice Wine	18
Peller Estate Late Harvest Vidal	9
Inniskillin Vidal Ice Wine	15
Peninsula Ridge Ratafia	11

Coffee & Tea

Cappuccino	5.50
Latte	5.50
Espresso	5
Coffee & Tea	4.50



We Proudly Brew
STARBUCKS COFFEE
Fiers de vous servir

* Ask your Server about our Selection of fine single malt scotches.