

NOtaBLE

THE RESTAURANT

St. Leon Québec maple crème brûlée buttermilk doughnut	11
Suggested Pairing: Dandelion Vineyards Pedro Ximénez - 2 oz - \$12	
Warm chocolate pudding, salted caramel gelato	12
Suggested Pairing: Niepoort Ruby Port - 2 oz - \$9	
Stilton cheesecake, brûléed, rhubarb compote	11
Suggested Pairing: 2012 Chateau Romieu Sauternes - 2 oz - \$12	
Grilled pineapple carrot cake vanilla bean icing, caramel, ginger ice cream	11
Suggested Pairing: 2011 Donnafugata Ben Ryé - 2 oz - \$14	

At NOtaBLE we recognize the need for more gluten-aware options.
This is why our Chefs have created a dessert menu where most of our desserts
are made gluten-free. Please ask your server.

FRATELLO COFFEE (FRENCH PRESS)

Plantation to roaster: three styles to choose from
NOtaBLE blend, Bullrider & Decaf

5/8

LIQUID DESSERTS

NOTABLE IRISH COFFEE 10

Jameson's Irish Whiskey, Cacao Brown, Bailey's whipped cream
fresh brewed NOtaBLE blend coffee

'HAPPY CHICHEN' HOT CHOCOLATE - in support of Meals on Wheels 10

Flor de Caña 7 Year rum, house spiced cocoa, dulce de leche whipped cream

MAPLE BOURBON CHAI 10

Woodford Reserve bourbon, Canadian maple syrup, cream, Organic Indian Chai

Additional dessert wines available, please ask your server

NOTABLE DESSERTS