

NOtaBLE

THE RESTAURANT

Warm chocolate pudding, salted caramel ice cream Suggested Pairing: Niepoort Ruby Port - 2 oz - \$9	12
Stilton cheesecake, brûlée, rhubarb compote Suggested Pairing: 2012 Chateau Romieu Sauternes - 2 oz - \$12	11
Okanagan apple cake, oatmeal brown sugar ice cream Suggested Pairing: 2014 Cave Spring Ice Riesling - 2 oz - \$16	11
Gosford Québec maple crème brûlée ginger molasses cookies Suggested Pairing: Dandelion Vineyards Pedro Ximénez - 2 oz - \$12	11
Spiced pumpkin & dark chocolate cake 70% ganache, brittle, ginger ice cream Suggested Pairing: Porto Messias 1980 Colheita - 2 oz - \$15	11

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
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LIQUID DESSERTS

NOTABLE IRISH COFFEE Jameson's Irish Whiskey, Cacao Brown, Bailey's whipped cream fresh brewed NOtaBLE blend coffee	10
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MAYAN HOT CHOCOLATE Flor de Caña 7 Year rum, house spiced cocoa, dulce de leche whipped cream	10
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MAPLE BOURBON CHAI Woodford Reserve bourbon, Canadian maple syrup, cream, Organic Indian Chai	10
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Additional dessert wines available, please ask your server

NOTABLE DESSERTS