

NOtaBLE

THE RESTAURANT

Warm chocolate pudding, salted caramel ice cream Suggested Pairing: Niepoort Ruby Port - 2 oz - \$9	12
Stilton cheesecake, brûléed, rhubarb compote Suggested Pairing: Château Roumieu Sauternes - 2 oz - \$12	11
Golden pineapple carrot cake , calvados butterscotch, rum raisin ice cream Suggested Pairing: Valdespino Moscatel 'Promesa' - Jerez, Spain - 2 oz - \$9	11
Earl grey crème brûlée, lemon shortbread cookie Suggested Pairing: Donnafugata 'Ben Ryé' Passito - Sicily , Italy - 2 oz - \$12	11
Stone fruit cobbler, strawberry buttermilk ice cream Suggested Pairing: Cave Spring Riesling Ice Wine - Niagara, ON - 2 oz - \$16	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

LIQUID DESSERTS 1 oz

MAYAN HOT CHOCOLATE 10
Flor de Caña 7 year rum, house spiced cocoa, cinnamon whipped cream

NOTABLE IRISH COFFEE 10
Jameson's Irish Whiskey, Cacao Brown, Bailey's whipped cream
fresh brewed NOtaBLE blend coffee

MAPLE BOURBON CHAI 10
Woodford Reserve bourbon, Canadian maple syrup, cream, Organic Indian Chai

Additional dessert wines available, please ask your server

NOTABLE DESSERTS