

theBelfry

Desserts

Dark Chocolate Gateaux

Crème Fraiche Ice Cream and Burnt Orange Caramel
\$10

Niagara Cherry Soup

White Chocolate and Sassafras Ice Cream with Pistachio
\$10

Meyer Lemon 'Meringue Pie'

Black Sesame and Raspberry Fluid Gel
\$10

Selection of House Made Ice Creams & Sorbets with Local Fruits and Biscuits

\$10

Cheese

SELECTION OF DOMESTIC & IMPORTED CHEESE

Served with appropriate accompaniments

3 one ounce selections \$18

Additional one ounce selections \$6

ISLE AUX GRUES CHEDDAR

Cow's Milk, Canada, Firm, Unpasteurized

BRILLAT SAVARIN AFFINE

Cow's Milk, France, Soft, Unpasteurized

SAINT MAURE DE TOURAINE

Goat's Milk, France, Semi-Soft, Unpasteurized

BRIE DE MEAUX

Cow's Milk, France, Soft, Unpasteurized

MOZZARELLA DI BUFALA CAMPANA

Water Buffalo Milk, Italy, Soft, Pasteurized

CABRALES

Cow's Milk, Spain, Semi-Soft, Blue Veined, Unpasteurized

ROQUEFORT PAPILLON

Sheep's Milk, France, Semi-Firm
Blue Veined, Unpasteurized

CROTIN DE CHAVIGNOL

Goat's Milk, France, Semi-Firm, Unpasteurized

TALEGGIO

Cow's Milk, Italy, Soft, Unpasteurized

STILTON

Cow's Milk, England, Semi-Soft, Unpasteurized

MACHEGO

Sheep's Milk, Spain, Firm, Unpasteurized

REBIOCHON DE SAVOIE

Cow's Milk, France, Semi-Soft, Unpasteurized