

Warm Almond Raspberry Cake
White Chocolate Crème Brûlée

Banana Pretzel Butter Tart
Cinnamon Ice Cream & Caramelized Banana

Milk Chocolate Cheese Cake
Fireweed Honey Poached Pear

French Apple Galette,
Maple Crème Anglaise

Warm Chocolate Molten Cake
Berry Compote & Devonshire Clotted Cream

All Desserts Nine Dollars

Lodge Made Ice Cream & Sorbet
Choice of three flavors
- Eight Dollars -

Three Selections – 12
Five Selections – 18

Moulin de Gaye Camembert (France)
Double cream has a buttery richness with a mild mushroom aroma

Sylvan Star (Alberta)
Aged Gouda from Alberta, firm with a nutty flavor

Le Chèvre Noir (Quebec)
Goat's milk, firm and an aged granular texture

Cave Aged Gruyère (Switzerland)
Full flavored and creamy with a firm texture

Gorgonzola (Italy)
A blue cheese, rich & creamy body with a sharp spicy flavor

Piel d'Toro Manchego (Spain)
Sheep's milk 1 year aged, firm & dry with a nutty flavor and creamy, peppery finish

Artisan Oka (Quebec)
Semi-soft washed rind, grassy aroma & buttery flavor with a hint of walnut and fruit confit