

Summer Berry Shortcake

Italian Almond Cake, Summer Berries, Vanilla Syrup & Grand Marnier Whip Cream

Caramelized Lemon Thyme Tart

White Chocolate & Raspberry Ice Cream, Meringue Chips

Chocolate Hazelnut Mocha Cake

Vanilla Hazelnut Toffee Ice Cream

Warm Saskatoon Buckle

Wild Honey & Bee Pollen Ice Cream, Saskatoon Berry Sauce

Vanilla Cheesecake

Rhubarb Compote, Brandy Snap

All Desserts 10.00

Lodge Made Ice Cream & Sorbet

Choice of three flavors

9.00

Three Selections – 14.00

Five Selections – 20.00

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