

THE LOFT CHEESE COLLECTION

Our philosophy is simple: to share our passion for hand-made farmstead cheese with as many people as possible. We feature around 100 cheeses from all over the world, with choices ranging from the familiar to the obscure and flavors from mild to strong.

To allow for the perfect experience, we meticulously pair each cheese selection with its perfect complement. Accompaniments include a library collection of international honeys, house-made compôtes, jams, nuts and candied fruit.

Our Maitre Fromager will provide guidance in creating a cheese plate according to your preferences.

Suggested Cheese Plate Selections

2 selections	\$18
4 selections	\$30
6 selections	\$40
8 selections	\$50

SWEETS

Madagascan Chocolate Molten Cake

Cinnamon Foam and White Coffee Ice Cream

Apple Calvados Soufflé

Spiced Brown Bread Ice Cream

Caramelia Chocolate Supreme

Williams Pear and Pistachio Ice Cream

Citrus Cheesecake

Lemon Marshmallow and Limoncello Sorbet

Crème Catalan

Coconut Three Ways and Lemongrass Ice Cream

Trio of Ice Creams and Sorbets

Seasonal Selection

Sweets \$13

DESSERT WINES

PRODUCER	BOTTLING	APPELLATION	VINTAGE	PRICE
Inniskillin	Vidal Icewine	Niagara, Canada	2014	32
Neige	Apple Ice Cider	Quebec, Canada	NV	16

PORT

Aged Tawny

Graham's	Duque de Bragança	10 Year	12
Ferreira		20 Year	18
Graham's		40 Year	52

MADEIRA

Blandy's	Malmsey	15 Year	15
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