

## 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  
*Mandarin Orange Gel and Crème Fraiche Ice Cream*

New Orleans Coffee Soufflé  
*Caramel Coffee Ice Cream*

Venezuelan Dark Chocolate Mille Feuille  
*Chocolate Squares and Olive Oil Ice Cream*

Lemon Bergamot Crème Brulee  
*Lemon Marshmallow and Black Tea Ice Cream*

Honey Panna Cotta  
*White Grapefruit Three Ways*

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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