

# Dinner Desserts

All of our Desserts are created in-house by  
Monica Pollock and Vanessa Fiorini

**EPIC's Soufflé** of the day 15

**Chai Crème Bruleé**, Macadamia Nut,  
Cinnamon Biscotti 13

**Ontario Apple Tart Tatin**, Niagara Ice Wine Ice Cream,  
Butterscotch Anglaise 13

**Meyer Lemon Financier**, Lavender Emulsion,  
Lemon-Honey Sorbet 13

**Molten Chocolate Cake**, Espresso Gelato,  
Spicy Mocha Glaze 13

**Sticky Toffee Pudding**, Caramel Sauce,  
Vanilla Ice Cream 12

**Epic's Hot Chocolate** Dessert 9

Daily Fruit **Sorbet** 12

Daily **Gelato** 12

**Tasting Platter**, a selection of the above desserts,  
recommended for two 20

## Icewine

The real star in Canadian viticulture is our Icewine.  
The Grapes are picked, pressed while frozen and the  
Sweet Concentrated Juice is what is left to form these  
fantastic, Sweet, viscous Wines.

2003 Pillitteri, **Vidal**, Niagara, Ontario 11

2004 Château de Charnes, **Riesling**, Niagara, Ontario 13

## International

2003 Conch y Toro, **Late Harvest Sauvignon Blanc**, Maule Valley 11

**The Premier Cru Chocolate and Spirits Experience** 20

Four types of single plantation Chocolate from  
Michel Cluizel ~ paired with a tasting portion of Taylor  
Fladgate 10 year old Tawny Port, Dow's Vintage 2000 Port,  
Maker's Mark Single Barrel Bourbon, and Macallan 12 year  
Old Scotch.

**Remy Martin XO Cognac and Michel Cluizel  
Chocolate Experience** 25

Connoisseurs Pairing of Fine Cognac with "Noir Infini" 99%  
Extra Bitter Chocolate. This powerful Chocolate with deep  
intense flavours reveals texture, complexity and richness of  
this superb Cognac.