----- DESSERT -----

EXPLORER CLASSIC

Warm crisp apple tart with vanilla bean speckled ice cream & caramel drizzle \$15

AFTER EIGHT CHEESECAKE

Wild NWT mint and locally sourced chaga chocolate \$14

TRIO BRULE

Spruce tip & lemon, Fireweed blossom - honey and Chaga chocolate pecan \$13

WILD CROWBERRY - CHOCOLATE CAKE

Layers of almond Japonaise and vanilla cake, with a crowberry pastry cream, covered in chaga chocolate ganache

All of our desserts are made with all natural, locally sourced NWT herbs, berries, blossoms and chaga. The eggs used are Polar Eggs from Hay river.

CHAGA

Known as the "King of Medicinal Mushrooms", chaga is the second most antioxidant rich food in the world aside from chocolate. The chaga powder is mixed with chocolate to make a delicious yet healthier dessert.

----- AFTER DINNER -----

THE IRISH TRUFFLE

Frangelico | Jameson's Irish Whiskey | Coffee 10

EXPLORER'S BLUEBERRY TEA

Amaretto | Grand Marnier | Earl Grey Tea 10

CLASSIC HOT TODDY

Jameson Irish Whiskey | Lemon | Honey 10

INNISKILLIN ICEWINE

VQA Niagara Peninsula | 2 Oz Glass 14

