



La Caille

Desserts

CHOCOLATE POT DE CRÈME

BROWN BUTTER MOCHI CAKE, SESAME CRÈMEUX, CHOCOLATE
MOUSSE, MALTED MISO CRÈME ANGLAISE

15

STRAWBERRY RHUBARB CRUMBLE

BROWN BUTTER CRUMBLE, STRAWBERRY RHUBARB
VANILLA BEAN ICE CREAM

15

BRULÉÉD MASCARPONE CHEESECAKE

ALMOND OAT CRUST, APRICOT CONFIT, CHERRY GASTRIQUE,
FRESH CHERRIES

15

TROPICAL DOME

PINEAPPLE COMPOTE, VANILLA SABLÉ BRETON, TAHITIAN
VANILLA CRÈMEUX, COCONUT FOAM, SUGAR DOME

17

PRESENTED BY
PASTRY CHEF ALLI MCPHARLIN



DAIRY FREE



CONTAIN NUTS



VEGAN



GLUTEN FREE

PLEASE ASK YOUR SERVER FOR ALLERGEN INFORMATION





Drinks

COFFEE DRINKS

AFFOGATO 15
ICE CREAM & ESPRESSO

LAVAZZA ROASTED DRIP COFFEE 6

ESPRESSO BEVERAGES 8
LATTE - CAPPUCCINO - MOCHA - MACCHIATO - CHAI LATTE -
DIRTY CHAI

RISHI TEA & BOTANICALS

CHAMOMILE - MASALA CHAI - PEPPERMINT - BLUEBERRY HIBISCUS -
JASMINE - LAVENDAR MINT - MATCHA GREEN - ENGLISH BREAKFAST 8

COCKTAILS

VELVET CHOCOLATE MARTINI 19
CHOCOLAT TRIPLE CHOCOLATE LIQUEUR, CREME DE CACAO,
LICOR 43, FRANGELICO, CREAM, DARK VALRHONA CHOCOLATE

TIRAMISU MARTINI 18
FRANGELICO, BAILEY'S, KAHLUA, LICOR 43, CREAM, COCOA

THE BEAUTIFUL 15
GRAND MARNIER & COURVOISIER COGNAC HEATED IN A SNIFTER

SPIRITS AND PORTS

LIMONCELLO 12

AMARO NONINO 18

OBAN DISTILLER'S EDITION 35

JOHNNIE WALKER BLUE 35

DOW'S FINE TAWNY PORT 15

TAYLOR FLADGATE 10 YEAR TAWNY PORT 18

TAYLOR FLADGATE 20 YEAR TAWNY PORT 25

W & J GRAHAM'S 2000 VINTAGE PORT 30

DOW'S 1999 VINTAGE PORT 45

