



THE GUILD HOUSE

desserts 8

carrot cake

cream cheese icing, carrot anglaise,
candied almonds, raisins

torte

flourless chocolate cake,
chocolate ganache, peanut butter
mousse, vanilla tuille

pea cake

cream cheese icing, mint anglaise,
candied peas

crisp meringue

pavlova, blackberry, lemon curd,
raspberry short bread

apple fritters

house made apple butter,
cheese crown ice cream

SIGNATURE DESSERT

chocolate cherry sundae

dark chocolate ice cream,
black cherry compote,
devils food cake, cherry granita 9

hot beverages

coffee 3

cappuccino, latte, americano, espresso 4

tea Darjeeling, jasmine pearls,
green rooibos, Egyptian chamomile 4

Executive Chef John Paul Iacobucci
General Manager Grant Marsh

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CameronMitchell.com 4.17



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dessert wine

- dow's old tawny 10
- warre's otima 10 8
- cockburn's fine ruby 8
- graham's 30 fine tawny 13
- inniskillin 17

after dinner spirits

- grand marnier centenaire 18
- grand marnier 1880 50
- averna amaro 8
- castarede armagnac 10

single malts

- glenmorangie 10 yr 16
- lagavulin 16 yr 28
- oban 14 yr 24
- glenfiddich 12 yr 16
- highland park 12 yr 12
- macallan 18 yr 27

whiskies

- pearse lyons reserve 10
- lock, stock & barrel 18
- hudson four grain 15
- old grand-dad 8
- jack daniel's sinatra select 21
- town branch 10
- blanton's 12