

# Myst

## LOUNGE

### APPETIZER MENU \$15

Chicken wings platter with your choice of mild, medium or hot sauce.

Jalapeno poppers with salsa, crudité and dip.  
Sliced smoked salmon with capers, shaved red onions, honey dijon mustard sauce

Golden nachos baked with lots of tex-mex cheese. Served with diced peppers, scallions, sour cream and tomato salsa

Fresh crisp fried calamari with sweet chilli pepper sauce

Coconut shrimp with curry spice dip

### SPECIALTY COFFEES & TEAS \$11

Bailey's coffee, Blueberry tea, Irish coffee, Monte Cristo coffee, Spanish coffee

### DESSERT MENU \$12

#### **Chocolate Pecan Toffee Fudge Pate**

Chocolate pate with Pecan crunch middle and rich ganache exterior.

#### **Crème Brulee**

Pecan sweet crust, creamy custard, caramelized top with fresh berries.

#### **Ice Cream Truffle**

Hand crafted ice cream by 'Gelato Fresco', served in a crisp pastry cup with fresh berries.

#### **Espresso Cheesecake**

Espresso cheesecake, biscotti crumb base with dark chocolate shavings, chocolate buttercream and mocha bean.

#### **White Chocolate Raspberry Mousse**

White chocolate mousse, raspberry liqueur, topped with white chocolate curls.

#### **Apple Blossom**

Fresh baked Ontario apple pie bundles with cinnamon ice cream – served warm.

#### **Chocolate Caramel Cheesecake**

Served with chocolate and caramel sauce.

#### **Dessert Platter for Two \$20**

Chocolate pecan toffee fudge-pate. Apple cheesecake served with apple compote. Crème brulee.