

Desserts

Cheese Plate

An assortment of three Artisanal
cheeses from across Canada

20

All desserts below, 9

Double Chocolate Banana Crepe

Cocoa battered sweet crepe with caramelized
bananas, smothered in chocolate ganache served
with homemade sweet whipped cream

Decadent Chocolate Torte

Flourless chocolate torte served
on crème anglaise

Pecan and Chocolate Tart

Warmed sweet pecan filling, drizzled
with rich chocolate

Wildfire's Crème Brûlée

Traditional homemade crème brûlée, made
with rich Madagascar vanilla beans

New York Cheesecake

A creamy luscious delight with berry coulis
and fresh berries

Chocolate Mousse Dome

Dark chocolate mousse filled dome with
homemade whipped cream and fresh berries

Ice Cream

Lindt Chocolate

Tahitian Vanilla

Banana Cream

8

Sorbets

Lemon

Raspberry

Mango

8

*** Please let your server know if you
have any nut allergies before ordering
any of our desserts.**



WINE PORTFOLIO

Eat. Drink. Travel.

**Jody Ness, Owner, Wildfire
Steakhouse & Wine Bar**

Hosts Wine Portfolio

on



WILDFIRE

Steakhouse & Wine Bar

Dessert Wines

2006 Chateau des Charmes Late Harvest Riesling
9/gl 55/bt

2004 Vineland Estates Select Late Harvest Vidal
8/gl 50/bt

2005 Maculan Torcolato
17/gl 105/bt

2004 Pillitteri Estates, Icewine Cabernet Franc
22/gl 130/bt

2002 Vineland Estates Riesling Icewine
23/gl 135/bt

2004 Pillitteri Estates, Icewine Merlot (200ml)
17/gl 105/bt

2006 Vineland Estates Vidal Icewine
15/gl 95/bt

Ports

Graham's 10 Year Old Tawny 11

Graham's 20 Year Old Tawny 18

Ferreira 1999 Late Bottled Vintage Port 8

Ferreira 20 Year Old Tawny 20

Specialty Coffee

Spanish (Kahlua and Brandy)

B 52 (Bailey's, Kahlua and Grand Marnier)

Irish (Irish Mist and Whiskey)

Monte Cristo (Kahlua and Grand Marnier)

Blue Berry Tea (Amaretto and Grand Marnier)

All Specialty Coffees

7

We proudly serve **Espresso**



coffee

Cappuccino 4

Café latte 5

Espresso 3

Double Espresso 5

Liqueurs

A mélange of taste sensations, these and Wildfire's many other liqueurs enhance the after-dinner experience

*Sambuca, Black Sambuca, Frangelico,
Cointreau, Bailey's, Grand Marnier,
Amaretto, Kahlua, Chambord & Godiva*