



Return completed
form to:
Alcohol and Gaming
Commission of Ontario
90 SHEPPARD AVE E
SUITE 200
TORONTO ON M2N 0A4

Remplir et retourner cette
formule à :
Commission des alcools
et des jeux de l'Ontario
90 AV SHEPPARD E
BUREAU 200
TORONTO ON M2N 0A4

Municipal Information Renseignements municipaux

The information requested below is required in support of all applications for a new liquor licence or outdoor areas being added to an existing liquor licence.

Les renseignements sont recueillis conjointement à toute demande de nouveau permis d'alcool ou d'ajout de zones de plein air à un permis d'alcool existant.

Section 1 - Application Details

Section 1 - Détails de la demande

Establishment name / Nom de l'établissement		Establishment tel. no. / N° de tél. de l'établissement		
Cineplex Cinemas Markham & VIP		905-947-1103		
Contact name / Nom de la personne à contacter		Contact's tel. no. / N° de tél. de la personne à contacter		
Michelle Gaiser - Cineplex Entertainment		416-323-6639		
Exact location of establishment (not mailing address) / Emplacement exact de l'établissement (non l'adresse postale)				
Street Number / Numéro	Street Name / Nom de rue	Street Type / Genre de rue	Direction/ Orientation de rue	Suite/Floor/Apt. / Bureau/étage/app.
179	Enterprise	Blvd.		
Lot/Concession/Route / Lot/concession/route rurale		City/ Town/Municipality / Ville/village/municipalité		Postal Code / Code postal
		Markham		L3S 1Z1
Does the application for a liquor licence include: / La demande de permis d'alcool porte-t-elle entre autres sur :				
☒ indoor areas / des zones intérieures ☒ outdoor areas / des zones de plein air				

Section 2 - Municipal Clerk's official notice of application for a liquor licence in your municipality

Section 2 - Avis officiel de demande de permis d'alcool dans votre municipalité à l'intention du (de la) secrétaire municipal(e)

Municipal Clerk:
please confirm the "wet/damp/dry" status below.

Secrétaire municipal(e) :
Confirmer le statut de la région ci-dessous.

Name of village, town, township or city where taxes are paid / Nom du village, de la ville ou du canton à qui les impôts sont versés :
(If the area where the establishment is located was annexed or amalgamated, provide the name of the Village, Town, Township or City was known as)
(Si la région où se trouve l'établissement a été annexée ou fusionnée, nom sous lequel le village, la ville ou le canton était connu)

Is the area where the establishment is located: / La vente de boissons alcooliques est-elle autorisée dans la région où se trouve l'établissement?
☐ Wet (for spirits, beer, wine) / Oui (spiritueux, bière, vin) ☐ Damp (for beer and wine only) / Oui (bière et vin seulement) ☐ Dry / Non

Note:

Specific concerns regarding zoning or non-compliance with bylaws must be clearly outlined in a separate submission or letter within 30 days of this notification.

Remarque :

Toute préoccupation concernant le zonage ou la non-conformité aux règlements municipaux doit être clairement décrite dans un document distinct ou une lettre, à l'intérieur d'une période de 30 jours après la date du présent avis.

Signature of municipal official / Signature du (de la) représentant(e) municipal(e) Title / Poste

Address of municipal office / Adresse du bureau municipal

Date



CITY OF MARKHAM

LIQUOR LICENCE QUESTIONNAIRE

To enable our evaluation of your Liquor Licence application, the following information is required.

Please return the completed form to the Clerk's Department.

RECEIVED

FEB - 3 2015

CITY OF MARKHAM
CLERKS DEPT.

1. What Type of restaurant is proposed? ☐ Family ☐ Roadhouse ☐ Sports Bar ☒ Fine Dining ☐ Take Out ☐ Cafe		
2. a. What type of Food will be served: Varied menu ☒ Specialty ☐ Snacks b. ☐ Menu attached (Please note, a copy of the menu is required with all applications).		
3. What entertainment or amusements will be provided? ☐ Karaoke ☐ Live entertainment ☐ Casino ☐ Off-tract betting ☐ Arcade ☒		
4. a. The maximum seating capacity will be 260 <u>668</u> persons. b. Where the restaurant is existing, the previous seating capacity was _____ persons.		
5. a. Was this premises previously used as a restaurant? ☐ Yes ☒ No (Note: If the answer to this question is no, a building permit will be required) b. If this premise was previously used as a restaurant, is any construction or alteration purposed? ☐ Yes ☒ No (If the answer to this question is yes, a building permit will be required)		
6. Has a building permit been applied for or obtained in connection with these premises? ☒ Yes Permit no. <u>13-110688</u> ☐ No Provide 1 copy of the floor plan showing the dimensioned floor plan showing the dimensioned floor layout, floor areas to be licenced, seating arrangements, washrooms (show fixtures) and exits.		
7. Does the building on the premises have a fire alarm system? Yes ☒ No ☐		
8. Were the premises previously licensed? Yes ☐ No ☒		
9. Is the liquor licence application for an expansion of the existing operations? Yes ☐ No ☒ (If yes, Please provide details on a separate page)		
10. What is the nearest major intersection to the proposed locations? <u>HWY 7 + ENTERPRISE ROAD</u>		
11. What is the distance to the nearest residential area? _____		
12. a) Your name (Please Print) <u>BEN JENATHAN</u>	b) Contact Telephone No. Bus: <u>416-323-6600</u> Res: <u>416-371-1567</u>	c) The restaurant's name <u>CINEPLEX CINEMAS VIP</u>

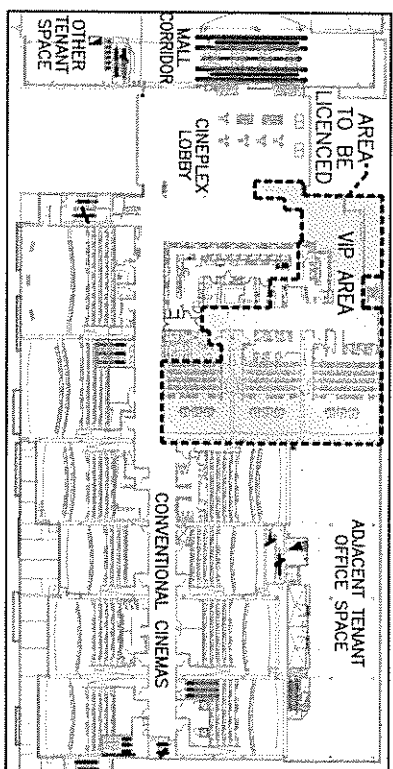
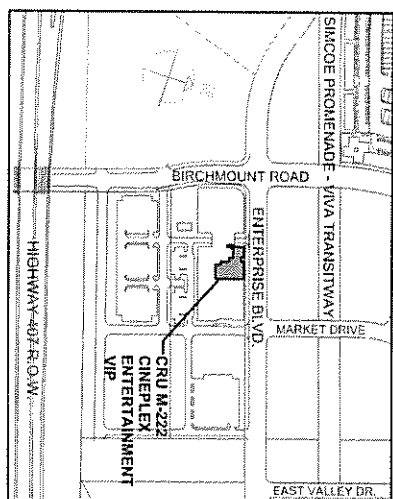
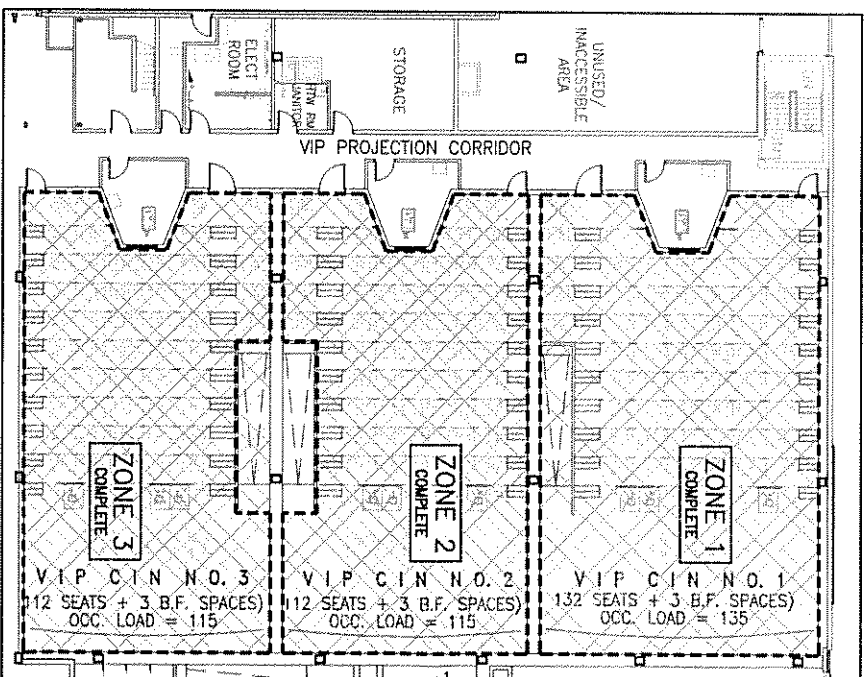
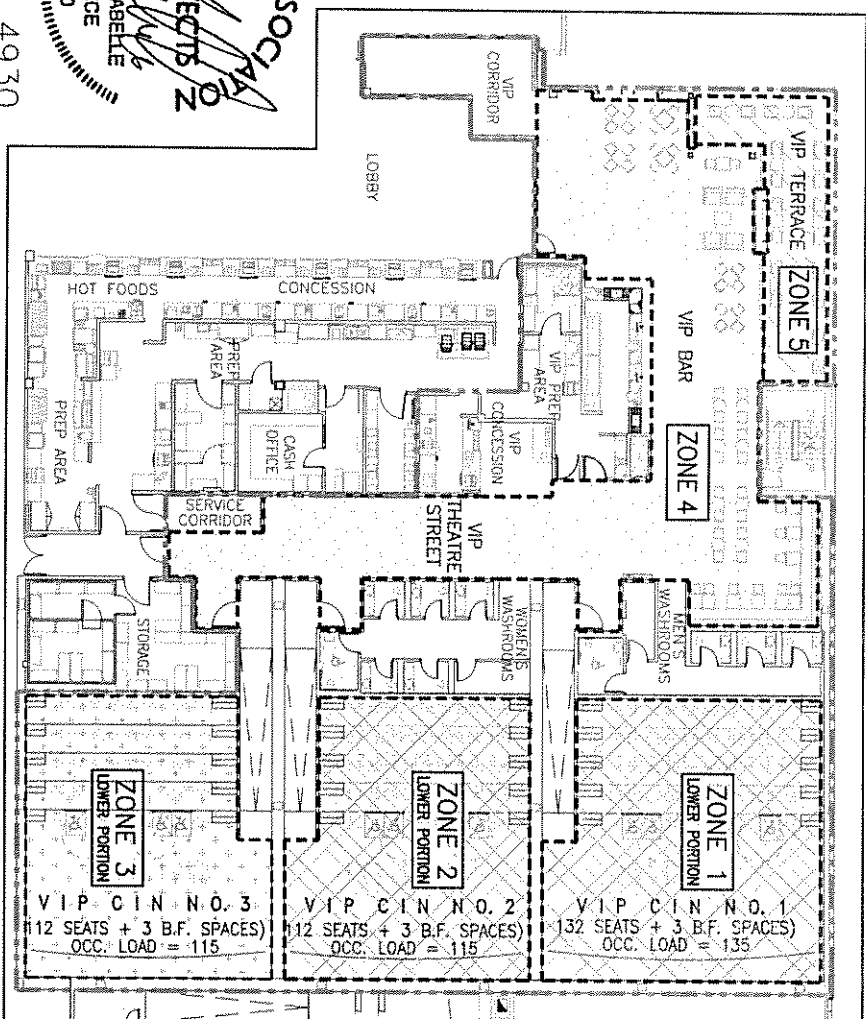
ZONE 1 (VP CINEMA NO.1) = 135 PERSONS
 ZONE 2 (VP CINEMA NO.2) = 115 PERSONS
 ZONE 3 (VP CINEMA NO.3) = 115 PERSONS
 ZONE 4 (VP BAR & THEATRE STREET): 286m²/1.1m²
 PER PERS.* = 260 PERSONS

ZONE 5 (VIP TERRACE): 48m²/1.1m² PER PERS.* = 43 PERSONS

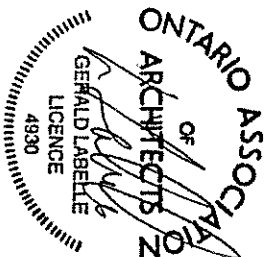
TOTAL OCCUPANT LOAD = 668 PERSONS

*AS PER ONTARIO BUILDING CODE 2012 TABLE 3.1.17.1
DINING & ALCOHOLIC BEVERAGE USE: 1.1m² PER PERS.

AREA TO BE
LICENSED:



BCDN : 4930



LIQUOR PERMIT -KEY PLAN-

VIP CINEPLEX MARKHAM

GERALD LABELLE

ARCHITECTURE

SCALE = 1:350

OCTOBER 28, 2014

570 LAKESHORE, DORVAL (QUEBEC) H9S 2B3
TEL: 514-637-3564 FAX: 514-637-2037 EMAIL: sl@biz.videotron.ca

**ENJOY
THE
SHOW**


VIP
CINEMAS

RED WINE SELECTION 5 8 10	
MAPU MERLOT, CHILE	7 9
MARCUS JAMES MALBEC, ARGENTINA	8 10
NEDERBURG SHIRAZ SHIRAZ, SOUTH AFRICA	8 10 10 12
RUFFINO CHIANTI, ITALY	10 12 12
INNISKILLIN VQA PINOT NOIR, CANADA	10 13
DREAMING TREE CRUSH RED BLEND, USA	11 14 14
RAVENSWOOD VINTNERS BLEND ZINFANDEL, USA	12 15 15
RODNEY STRONG SONOMA CABERNET SAUVIGNON, USA	13 16
WHITE WINE SELECTION 5 8 10	
MAPU SAUVIGNON BLANC, CHILE	7 9
INNISKILLIN VQA RIESLING, CANADA	8 10 10
RUFFINO LUMINA PINOT GRIGIO, ITALY	8 11
MOUTON CADET BLANC BORDEAUX BLANC, FRANCE	9 11 11
MISSION HILL FAMILY ESTATE PINOT GRIGIO, CANADA	10 13 13
TOASTED HEAD CHARDONNAY, USA	12 15 15
ROSE SELECTION 5 8 10	
MISSION HILL FIVE VINEYARDS ROSE, CANADA	12 15 15
Sparkling SELECTION 10	
HENKELL PICCOLOS SPARKLING, GERMANY	10

Please serve responsibly. The price of food and beverage is subject to applicable taxes.

HAPPILY EVER AFTER DESSERTS

VIP FLOATS 5

vanilla bean ice cream served
with your choice of soda
COKE® - DIET COKE® - FANTA® ORANGE
BARQS® ROOT BEER

BROWNIE EXPLOSION 7

decadent chocolate brownie
topped with caramel drizzle & served
with vanilla bean ice cream

APPLE BLOSSOM 8

served with delicious
caramel sauce, crème anglaise &
vanilla bean ice cream

THEATRE CLASSICS MOVIE SNACKS

POPCORN

REGULAR • LARGE

poptopia

REGULAR • LARGE

CANDY

ASK YOUR SERVER FOR OUR
MOUTHWATERING SELECTIONS

REFRESHMENTS

ASK YOUR SERVER FOR OUR
THIRST-QUENCHING SELECTIONS



BIG SCREEN SELECTIONS



PREVIEW

APPETIZERS

JALAPEÑO POPPERS 7

cream cheese stuffed jalapeños, tossed in a light herb breading & cooked until golden brown, served with sour cream

MOZZARELLA MELTDOWN 7

mouthwatering mozzarella, herb coated & served with a rich marinara sauce

CRISPY DILLS 7

tangy dill pickles, lightly breaded, seasoned & cooked until golden brown, served with creamy ranch

MAC & CHEESE WEDGES 7

creamy home-style macaroni coated with aged Canadian cheddar & cooked to perfection

POUTINE

natural cut fries topped with

Québec cheese curds & home-style gravy
TRADITIONAL 6 • BEEF CHILI 8
PULLED PORK 8

ADDITIONAL ITEMS- CAESAR SALAD: \$5, SMALL FRIES: 4

FOOD

DIRECTOR'S CUT

FANCIFUL FINGER FOODS

SHRIMP COCKTAIL 15

fresh, poached shrimp, tossed in a signature spiced blend & served with classic cocktail sauce

ARTISANAL CHEESE BOARD 11

rotating selection of artisanal Canadian cheeses, accompanied with assorted crackers & preserves

ASSORTED MEAT BOARD 15

an assortment of handcrafted, cured meats & terrines, served with gourmet whole grain mustard & pickles

ANTIPASTI PLATTER 25

an assortment of cheese, cured meats & pickles, perfect for sharing

Feature Presentation

MAIN COURSE

BUFFALO CHICKEN TENDERS 12½

chicken tenders cooked to perfection, tossed in mild buffalo sauce & served with cool ranch

CHIPOTLE CHICKEN CLUB WRAP 14

crispy chicken tenders, cooked until golden brown, topped with applewood-smoked bacon, crisp romaine, tomatoes, cheese & our creamy signature sauce

JALAPEÑO BURGER 14

sharp jalapeño jack, crisp lettuce & fresh jalapeños atop juicy barbeque glazed beef & drizzled with our creamy, spiced signature sauce

CALIFORNIA BURGER 14

our mouthwatering burger topped with arugula, fresh avocado, tomato & creamy goat cheese, served on a broche bun

ADD CHEDDAR 1 • ADD QUÉBEC CURDS 1 • ADD APPLEWOOD BACON 1X ADD GUACAMOLE 1

SUBSTITUTE FRIES FOR CAESAR SALAD, SWEET POTATO FRIES OR POUTINE FOR 2

Drink

ON-TAP

GLASS 18 OZ.

IMPORT	8½
PREMIUM	7½
LOCAL CRAFT	7½
DOMESTIC	6½

BY THE BOTTLE

IMPORT	8
PREMIUM	7
LOCAL CRAFT	7
DOMESTIC	6
COOLERS	7

ASK YOUR SERVER FOR OUR REFRESHING SELECTIONS

COCKTAILS 7½ 10Z

MAKE IT A DOUBLE FEATURE • ADD AN EXTRA 1 OZ. FOR 2X

HAIL CAESAR

Canada's favourite vodka cocktail, spiced up & served with an extreme bean

SWEET ESCAPE

the thirst-quenching combination of vodka, peach & banana liqueur shaken with strawberry purée & fresh pineapple juice

BLUEBERRY FROST

chill out with this frosty concoction of coconut rum & pineapple juice

WHISKEY PUNCH

an intriguing cocktail that packs a punch, a mix of whiskey, sprite & fresh fruit juices

CHERRY COLLINS

a classic Collins with a refreshing twist, gin, fresh lemon, lime, soda & cherries

MARTINIS 9½ 20Z

PINEAPPLE UPSIDE-DOWN CAKE

the combination of cake vodka & pineapple juice, tastes as good as it sounds

MANHATTAN

an elegant & timeless combination of rye whiskey, bitters & sweet vermouth

VERY BERRY COSMO

a fruity twist on a classic, vodka, triple sec & lime topped with light fruit juice

CANDY APPLETONI

a grown-up childhood favourite, butterscotch schnapps, sour apple liquor & vodka topped with fresh cranberry juice

007

a classic gin & dry vermouth martini, shaken, not stirred

PREVIEW

APPETIZERS

EDAMAME 8

steamed, crisp soy beans sprinkled with sea salt

SPINACH ARTICHOKE DIP 10

seasoned spinach & artichoke hearts in a creamy dip, served with naan bread & tortilla chips

MOZZARELLA MELTDOWN 7

mouthwatering mozzarella, herb coated & topped with rich marinara sauce

CRISPY DILLS 7

tangy dill pickles, lightly breaded, seasoned & cooked until golden brown.

MAC & CHEESE WEDGES 7

creamy, macaroni coated with aged Canadian cheddar

CALAMARI 10

crisp & golden brown, served with chipotle ranch

JALAPEÑO POPPERS 7

cream cheese stuffed jalapeños, in a herb breading, served with sour cream

SAMPLER PLATTER 17

mac & cheese wedges, crispy dills, chicken wings, fresh bruschetta & tortilla chips

POUTINE

natural cut fries topped with Québec cheese curds & home-style gravy

TRADITIONAL 6 • BEEF CHILI 8
PULLED PORK 8

DIRECTOR'S CUT

SHRIMP COCKTAIL 15

fresh shrimp, tossed in a spicy signature blend & served with cocktail sauce

ANTIPASTI

ARTISANAL CHEESE BOARD

11 (FOR ONE) & 19 (FOR TWO)
a rotating selection of artisanal Canadian cheeses, assorted crackers & preserves

ASSORTED MEAT BOARD 15

an assortment of hand crafted, cured meats, terrines & pickles

ANTIPASTI PLATTER 25

an assortment of cheese, cured meats & pickles

Feature PRESENTATION

ENTRÉES

BUFFALO CHICKEN TENDERS 12½

classic chicken tenders tossed in mild buffalo sauce, served with cool ranch

FISH & CHIPS 13½

white fish, beer battered & cooked golden brown, served with tartar sauce & coleslaw
ADD A SECOND PIECE 4

WRAPS & SANDWICHES

MEDITERRANEAN WRAP 14

grilled chicken, tomatoes & arugula smothered with Mediterranean marinade, topped with goat cheese & sour cream.

CHIPOTLE CHICKEN CLUB WRAP 14

crispy chicken tenders, applewood-smoked bacon, fresh veggies, cheese & our creamy spiced signature sauce

PULLED PORK SANDWICH 13

hickory-smoked pulled pork & southwest sauce, served on a fresh-baked bun

CHICKEN PARMESAN SANDWICH 13

golden chicken tenders, smothered in mozzarella & zesty tomato sauce

BURGERS

QUARTER POUND CLASSIC 12

grilled beef with mayonnaise, lettuce, tomato, ketchup, mustard & pickles

CALIFORNIA 14

a mouthwatering burger topped with arugula, avocado & rich goat cheese

BLUE CHEESE 14

juicy beef, applewood-smoked bacon & blue cheese, drizzled with tangy hot sauce

SPICY JALAPEÑO 14

sharp jalapeño jack & fresh jalapeños atop juicy barbecue-glazed beef, drizzled with creamy, spiced signature sauce

EXTRAS

ADD CHEDDAR 1 • ADD GOAT CHEESE 1
ADD QUEBEC CURDS 1 • ADD AVOCADO 2
ADD APPLEWOOD BACON 1½

All FEATURES

ARE SERVED WITH SIDE GREENS OR NATURAL CUT FRIES > ADD 1.00 GRAVY?

«OR»

YOU CAN
SUBSTITUTE

SWISS POTATO FRIES
POUTINE
CAESAR SALAD

FOR ONLY
TWO DOLLARS



CINEPLEX CAESAR 13

tossed romaine, parmesan, garlic croutons & smoked bacon served with chicken or shrimp

SIGNATURE GREENS 15

arugula, avocado, tomatoes, cranberries, goat cheese, almonds & balsamic dressing served with chicken or shrimp

CAPRESE 12

tomatoes & buffalo mozzarella with basil pesto & olive oil
ADD CHICKEN OR SHRIMP 4

FEATURETTES

LARGER FARE OR A MEAL FOR ONE

BONELESS CHICKEN WINGS

11 (8 PIECES) & 19 (16 PIECES)

QUESADILLA

CLASSIC 9½ • CHICKEN 11½
PULLED PORK 11½

NACHOS

CLASSIC 11 • CHICKEN 13
CHILI 13 • PULLED PORK 13

FLATBREADS

SHRIMP & GOAT CHEESE 14

poached shrimp, basil pesto & goat cheese with arugula

BBQ CHICKEN 12

grilled chicken, tomatoes, cheddar & mozzarella topped with BBQ sauce

BRUSCHETTA 11

fresh tomatoes, roasted garlic, basil, oregano & parmesan

DESSERTS HAPPILY EVER AFTER DESSERTS

GOURMET MILKSHAKES 5
ask your server for selections

VIP FLOATS 5

vanilla bean ice cream with your choice of soda

BROWNIE EXPLOSION 7

decadent chocolate brownie drizzled in caramel, served with vanilla bean ice cream

XANGO CHEESECAKE 6½

cheesecake rolled in light crispy pastry served with chocolate or raspberry drizzle

APPLE BLOSSOM 8

served with caramel sauce, crème anglaise & ice cream

Red WINE

MAPU MERLOT , ITALY red berry fruit with touches of vanilla with an elegant finish	7	9	26
MARCUS JAMES MALBEC , ARGENTINA wonderful flavours of red cherry and black raspberry	8	10	28
NEDERBURG SHIRAZ SHIRAZ , SOUTH AFRICA smoky plum and spicy aromas, rich dark berries with long finish	8%	10%	30
RUFFINO CHIANTI , ITALY deep fruity hints of plums with intense notes of sweet cherry	10	12%	36
INNISKILLIN VQA PINOT NOIR , ONTARIO / CANADA intensely aromatic with dark berry fruit and floral aromas	10%	13	37
DREAMING TREE CRUSH RED BLEND , CALIFORNIA / USA smoky berry notes with elegant, well balanced flavours	10%	14%	41
RAVENSWOOD VINTNERS BLEND ZINFANDEL , CALIFORNIA / USA black cherry, raspberries and blueberries along with hints of oak	12	15%	44
RODNEY STRONG SONOMA CABERNET SAUVIGNON , CALIFORNIA / USA aromas of blackberry, cocoa, black cherry, cedar and cassis	13	16	48
LOUIS LATOUR PINOT NOIR , SOUTHERN FRANCE aromas of cherry, candied raspberry with earthy, smoky notes			54

WHITE WINE

MAPU SAUVIGNON BLANC , CHILE a crisp white dominated by flavours of citrus fruit	7	9	26
INNISKILLIN VQA RIESLING , ONTARIO / CANADA peach, melon and citrus flavors / aromas with a crisp finish	8	10%	30
RUFFINO LUMINA PINOT GRIGIO , ITALY intense floral notes followed by aromas of citrus and pear	8%	11	31
MOUTON CADET BLANC BORDEAUX BLANC , FRANCE a complex and elegant nose with tropical fruit and citrus notes	9	11%	33
MISSION HILL FAMILY ESTATE PINOT GRIGIO , OKANAGAN VALLEY / CANADA crisp with white peach, apricot and orange blossom flavours	10%	13%	38
TOASTED HEAD CHARDONNAY , CALIFORNIA / USA distinctive oak flavours paired with robust fruit	12	15%	44
LATOUR CHARDONNAY CHARDONNAY , SOUTHERN FRANCE citrus, melon fruit, flinty aromas and flavours of vanilla			48
KIM CRAWFORD SAUVIGNON BLANC , NEW ZEALAND citrus and tropical fruits backed by herbaceous notes			52

ROSÉ

MISSION HILL FIVE VINEYARDS ROSE ROSE , OKANAGAN VALLEY / CANADA cherry and cranberry notes add to a versatile and consistent rose	12	15%	44
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Sparkling

HENKELL SPARKLING , GERMANY medium sparkle, lemon and fruit aromas, light body with soft round fruit flavour			35
HENKELL PICCOLOS SPARKLING , GERMANY			10

CA 100713

Please drink responsibly. The price of food and beverage is subject to applicable taxes.





MARTINIS

CANDY APPLE MARTINI

a grown-up childhood favourite, butterscotch schnapps, sour apple liquor and vodka topped with fresh cranberry juice

PINEAPPLE UPSIDE-DOWN CAKE

the combination of cake vodka and pineapple juice, tastes as good as it sounds

VERY BERRY COSMO

a fruity twist on a classic, vodka, triple sec and lime topped with light fruit juice

MANHATTAN

an elegant and timeless combination of rye whiskey, bitters and sweet vermouth

007

a classic gin and dry vermouth martini, shaken, not stirred

CLASSICS

PLANTER'S PUNCH

a sweet and refreshing mix of rum, grenadine and citrus juices

TEQUILA SUNRISE

the beautiful and delicious combination of tequila, orange juice, grenadine and lime

RUSTY NAIL

a classic mix of scotch, drambuie and citrus

BLACK RUSSIAN

a flavourful and intriguing marriage of vodka and kahlua

9 1/2

ALL MARTINIS AND CLASSICS ARE MADE WITH 2 OZ.

CANADA'S FAVOURITE

Hail

CAESAR

VODKA
COCKTAIL
SPICED
UP

SERVED
& WITH
EXTREME
BEAN

COCKTAILS

HAIL CAESAR

Canada's favourite vodka cocktail, spiced to perfection and served with an extreme bean

SWEET ESCAPE

a sweet combination of vodka, peach and banana liqueur, shaken with strawberry purée and fresh pineapple juice

CHERRY COLLINS

a classic Collins with a refreshing twist, gin, fresh lemon-lime, soda and cherries

BLUEBERRY FROST

chill out with this frosty concoction of coconut rum, blueberry and pineapple juice

WHISKEY PUNCH

an intriguing cocktail that packs a punch, a mix of whiskey, sprite and fresh fruit juices

FROZEN COCKTAILS

PEACHY KEEN BELLINI

sweet sangria swirled into a delicious mixture of peach purée, white wine, rum and peach schnapps

BERRY LEMONADE

a crisp and tangy lemonade boasting a refreshing mix of vodka, strawberry purée and blueberry syrup

ICY RAZZ MOHITO

an ice-cold rum mojito topped with raspberries

7½

ALL COCKTAILS AND FROZEN CLASSICS ARE MADE WITH 1 OZ.

MAKE IT A

DOUBLE FEATURE

ADD AN EXTRA OUNCE \$2.75



ON TAP

	GLASS 18 OZ.	PITCHER 50 OZ.
IMPORT	8%	22
PREMIUM	7%	20
LOCAL CRAFT	7%	20
DOMESTIC	6%	19

BY THE BOTTLE

IMPORT 8	LOCAL CRAFT 7
PREMIUM 7	DOMESTIC 6

COOLERS 7

ASK YOUR SERVER FOR OUR

REFRESHING SELECTIONS



HAPPILY EVER AFTER

SPECIALTY COFFEE

BIG SCREEN CLASSIC

a blend of baileys, white crème de cacao,
and a dash of frangelico

MONTE CRISTO

a delicious mix of grand marnier and kahlua

IRISH DELIGHT

a truly Irish warm-up, Jameson's Irish whisky and coffee

7

ALL SPECIALTY COFFEES ARE MADE WITH 1 OZ.

TAZO® TEA

tall \$1.99 - grande \$2.19

STARBUCKS® COFFEE

tall \$1.99 - grande \$2.29

SWEET TREATS

GOURMET MILKSHAKES 5

salted caramel - strawberry shortcake - cafe mocha

VIP FLOATS 5

vanilla bean ice cream served with your choice of soda
Coke® - Diet Coke® - Barq's® Root Beer - Fanta® Orange

BROWNIE EXPLOSION 7

decadent chocolate brownie topped with caramel
drizzle & served with vanilla bean ice cream

XANGO CHEESECAKE 6½

cheesecake rolled in a light crispy pastry drizzled with
chocolate or raspberry sauce

APPLE BLOSSOM 8

served with delicious caramel sauce, crème anglaise &
vanilla bean ice cream