

DESSERT MENU

FINE FARMHOUSE CANADIAN CHEESE

Accompanied with Seasonal Fruit Preserves, Candied Pecans, Raincoast Crackers & Rye Bread Crisps

3oz **28** | 5oz **45**

Comox Camembert, Courtenay, BC

Creamy and Rich with Notes of Mushroom with a Tender Bloomy Rind

5 Brothers, Woodstock, ON

Washed Rind, Cedar Plank Aged, Creamy with a Slightly Sweet Finish

Bleu Bénédictin, Saint-Benoît-du-Lac, QC

Semi Soft, Natural Rind, Savoury with an Earthy Finish

Le Cendrillon, St. Raymond, QC

Ash Covered, Bloomy Rind Goat Cheese, Tangy with a Mild Peppery Finish

Tete Dure, Noyan, QC

Semi Firm Washed Rind, Mildly Lactic, Fruity Aroma with a Buttery Finish

DESSERT

Mulled Wine Poached Pear | 18

Roasted Hazelnut, Praliné Crèmeux, Pomegranate Molasses, Vanilla Ice Cream

Autumn Spice Tiramisu | 16

Classic Tiramisu, Pumpkin Spiced Crunch

Pot de Crème au Chocolat | 18

Single Origin Milk Chocolate Cream, Dark Chocolate Shaving, Cherry Gel, Mint Chocolate Ice Cream

Sticky Toffee Pudding | 18

Brandy Snap, Vanilla Ice Cream, Caramel Sauce

House Made Sorbets & Ice Creams | 6 per scoop

Specially Curated by Our Pastry Team

DESSERT WINE

Tenute Falezza Recioto della Valpolicella DOOG, Veneto, Italy

Burrowing Owl, 'Coruja', Port Style Wine, BC

Château D'Armajan des Ormes, Sauternes, France, 2020

Château d'Yquem, Sauternes 1er Cru Supérieur Bordeaux, France, 2010

Glass 2oz

13

12.5

18.5

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Bottle

99 (500ml)

98 (500ml)

111 (375ml)

1200 (375ml)

PORT

Dow's L.B.V., 2020

Taylor Fladgate L.B.V. 2019

Taylor Fladgate 10 Year Old Tawny

Taylor Fladgate 20 Year Old Tawny

Taylor Fladgate 30 Year Old Tawny

Taylor Fladgate 40 Year Old Tawny

Glass 2oz

9

9

14

22

30

40

Bottle

85

85

125

210

375

500

COGNAC (1oz)

Hennessy VSOP

Rémy Martin VSOP

Courvoisier VSOP

Rémy Martin XO

Courvoisier XO

Hennessy XO

Remy Martin 'Louis XIII'

18

18

19

40

36

45

281

Pastry Chef | Samson Iza-Fellows

(V) Vegetarian (GF) Gluten free | Please request our full list of Wines & Spirits

