

BACCHUS

restaurant & lounge

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 a 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

Sticky Toffee Pudding | 16

Dried Fruit Compote, Vanilla Cream

Apricot Clafoutis | 16

Vanilla Anglaise, Berry Coulis, Caramelized Almond Crumble, Almond Ice Cream, Almond Tuile

“Sacher” Chocolate Cake | 16

Praliné Crèmeux, Amarena Cherry Ice Cream, Candied Hazelnuts

House Made Sorbets & Ice Creams | 6 per scoop

Specially Curated by Our Pastry Team

DESSERT WINE

	Glass 2oz	Bottle
Masi 'Angelorum' Recioto Della Valpolicella, Italy, 2017	9	85 (375ml)
Burrowing Owl, 'Coruja', Port Style Wine, BC	12.5	98 (375ml)
Château D'Armajan des Ormes, Sauternes, France, 2016	18.5	111 (375ml)
Sperling Riesling, <i>Late Harvest Vidal, Okanagan Valley, BC</i>	23	135 (375ml)
Château d'Yquem, Sauternes 1er Cru Supérieur Bordeaux, France, 2010	-	1200 (375ml)

PORT

	Glass 2oz	Bottle
Dow's Late Bottle Vintage, 2016	9	85
Taylor Fladgate L.B.V. 2019	14	125
Taylor Fladgate 10 Year Old Tawny	14	125
Taylor Fladgate 20 Year Old Tawny	22	210
Taylor Fladgate 30 Year Old Tawny	30	375
Taylor Fladgate 40 Year Old Tawny	40	500

COGNAC (1oz)

Hennessy VSOP	17
Rémy Martin VSOP	17
Courvoisier VSOP	18
Rémy Martin XO	40
Courvoisier XO	35
Hennessy XO	40

Pastry Chef | Samson Iza-Fellows

(V) Vegetarian (GF) Gluten free | Please request for a full list of Wine & Spirits

