

# 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, Courtney, 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 | 15

Muscovado Crumble, Bourbon Vanilla Ice Cream, Warm Toffee Sauce

### Espresso Tiramisu (V) | 14

Infused with Espresso, Amaretto, Tia Maria, Cocoa Espresso Beans, Amarena Cherry

### Trio of Chocolate Millefeuille | 16

Caramelized Puff Pastry, Dark Crèmeux, Milk Chocolate Mousse, Caramelized White Chocolate, Pailleté Feuilletine, Amarena Ice Cream

### House Made Sorbets & Ice Creams | 12

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)  |
| Cedar Creek Estate Winery, Platinum Riesling Ice Wine, BC, 2017     | 35        | 185 (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 Late Bottle Vintage, 2017 | 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    |
| Croft Vintage, 2016                       | 25        | 225    |

## COGNAC (1OZ)

|                        |     |
|------------------------|-----|
| Hennessy VSOP          | 17  |
| Rémy Martin VSOP       | 17  |
| Courvoisier VSOP       | 18  |
| Rémy Martin XO         | 40  |
| Courvoisier XO         | 35  |
| Hennessy XO            | 40  |
| Rémy Martin Louis XIII | 280 |

## ARMAGNAC (1OZ)

|                        |    |
|------------------------|----|
| Château de Lacquy 1996 | 38 |
|------------------------|----|

Pastry Chef | Samson Iza-Fellows

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

