

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

Raspberry & Rhubarb Mousse (V)(GF) | 16

Strawberry Sumac Compote, Freeze-Dried Rhubarb, House-Made Strawberry
Elderflower Sorbet, Almond Lace

“Sacher” Chocolate Cake (V) | 15

Fresh Apricot Compote, Enrobed in Chocolate Ganache, Vanilla Ice Cream, Candied Almonds

Classic Crème Brûlée (V)(GF) | 15

Cassis Blackberry Crumble, Blackberry Sorbet, with Notes of Citrus & Vanilla

House Made Sorbets & Ice Creams | 6 per scoop

Specially Curated by Our Pastry Team

DESSERT WINE

	Glass 2oz	Bottle
Sperling Vineyards, Late Harvest Vidal, B.C, 2018	8	65 (375ml)
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)
CedarCreek 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