



THE SNUG

— **EST. 1954** —

Dessert Menu

DESSERT

CHEESECAKE	12
cranberry and cherry compote	
TONKA BEAN CRÈME BRULEE	12
fresh berries	
CHOCOLATE HAZELNUT TORTE	12
hazelnut jaconde, dark chocolate ganache	
ICE CREAM & SORBET	10
chef's daily selection with fresh berries	
FRESH FRUIT & BERRIES	9
seasonal selection	
FRENCH MACARON	8
two pieces from chef's daily selection	

AFTER DINNER

Lake Breeze Chinook, fortified wine, NV	12
Naramata Bench, BC	
Hillside Winery Soiree, fortified wine, NV	12
Naramata Bench, BC	
Antinori GrappaTignanello, Italy	17
SINGLE MALT WHISKEY	
Aberlour A'bunadh (cask strength)	21
Ardbeg 10-year-old	15
Bowmore 12-year-old	12
Dalmore 12-year-old	15
Dalmore Cigar Malt	30
Dalwhinnie 15-year-old	16
Glenlivet 12-year-old	10
Glenfarclas 12-year-old	18
Glenfiddich 12-year-old	10
Glenmorangie 10-year-old	12
Glenmorangie 12-year-old	17
Glenkinchie 12-year-old	15
Highland Park 18-year-old	25
Lagavulin 16-year-old	21
Laphroaig 10-year-old	13
Oban 14-year-old	20

Please inform your server of any dietary restrictions. Consuming raw or undercooked foods may increase your risk of foodborne illness. Menu is subject to change based on availability of ingredients. October 23, 2020