

DESSERT

TROPICAL CHEESECAKE (D,N)	12
mascarpone, mango, coconut and passionfruit	
<i>Synchromesh, riesling, off-dry</i>	5oz
<i>Okanagan Falls, BC</i>	11
TONKA BEAN CRÈME BRULEE (D,E)	12
fresh berries	
<i>Lake Breeze Chinook, fortified wine, NV</i>	12
<i>Naramata Bench, BC</i>	
CHOCOLATE HAZELNUT TORTE (D,E,N)	12
hazelnut jaconde, dark chocolate ganache	
<i>Unsworth Vineyards Ovation Solera, fortified wine,</i>	
<i>Vancouver Island, BC</i>	12
POMEGRANITE GRANITÉ	10
fresh berries, orange zest and mint	
<i>Disaronno Amaretto, liqueur, Lombardy, Italie</i>	9
FRESH FRUIT & BERRIES	9
seasonal selection	
<i>Pere Magloire, Fine V.S Calvados, France</i>	9
FRENCH MACARON (D,E,N)	8
two pieces from chef's daily selection	
<i>Taylor Fladgate 10-year-old, Tawny Port, Douro,</i>	
<i>Portugal</i>	11

D contains dairy | G contains gluten
E contains eggs | S contains fish or shellfish
N contains nuts

Please inform your server of any food allergies or dietary restrictions. Consuming raw or undercooked foods may increase your risk of foodborne illness. Menu is subject to change based on availability of ingredients. April 2021

SPECIALTY COFFEES 1oz.

add a fresh baked cookie 3

BLUEBERRY TEA 10

Amaretto, Grand Marnier, Orange Pekoe Tea,
Orange wedge, Cinnamon Stick

B-52 9

Kahlua, Bailey's, Grand Marnier, Hot Coffee,
Whipped Cream

MELLOW MONK 9

Frangelico, Bailey's, Hot Coffee, Whipped Cream

SPANISH COFFEE 9

Kahlua, Brandy, Hot Coffee, Whipped Cream

MONTE CRISTO 9

Kahlua, Grand Marnier, Hot Coffee, Whipped
Cream

COGNAC & ARMAGNAC 1oz.

COURVOISIER VS 9

COURVOISIER VSOP 13

REMY MARTIN VSOP 14

REMY MARTIN XO 28

HENESSY VS 11

HENESSY XO 35

SAINT-VIVANT ARMAGNAC 15

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