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**Dessert Menu**

Chocolate Fondant Cake 10  
Graham Anglais, Vanilla Ice Cream, Toasted Marshmallow

Lemon Olive Oil Cornmeal Cake 10  
Coconut Anglais, Pecan Tuile

Pumpkin Crème Brule 10  
Dark Chocolate Caramel Biscuit

Orange Curd Tart 10  
Cranberry Pear Mincemeat, Chantilly Cream

White Chocolate Cheesecake 10  
Huckleberry Compote, Maple Mousse

Chef's Cheese Selection 17  
BC Honeycomb, Port Sun Dried Raisins, Baguette

Specialty Ice Creams and Sorbet, Biscotti 8

**Just a Taste Options 5**

Mexican Hot Chocolate, Warm Churros

Trio of Madelines

**Dessert Wines by the Glass ~2oz~**

HESTER CREEK Pinot Blanc Late Harvest (Okanagan Valley) 14  
LA FRENZ Liqueur Muscat (Okanagan Valley) 9



### **Port by the Glass**

GRAHAM'S Six Grape Reserve	8
TAYLOR FLADGATE 10 Year	10
TAYLOR FLADGATE 20 Year	16

### **Selections by the Bottle**

1968 BLANDY's Bual (Madeira, Portugal) 750 ml	375
1983 GOULD CAMPBELL Vintage (Douro, Portugal) 750 ml	185
1985 DOW'S Vintage (Douro, Portugal) 750 ml	215
1988 TAYLOR FLADGATE Vintage (Douro, Portugal) 375 ml	125
2001 SMITH WOODHOUSE Vintage (Douro, Portugal) 750 ml	105
1988 TAYLOR FLADGATE Vintage (Douro, Portugal) 375 ml	125
1999 DOW'S Vintage (Douro, Portugal) 375 ml	90
2007 GRAHAM'S Vintage (Douro, Portugal) 375 ml	115