



DESSERT MENU

SPECIALTY COFFEE

12 ~ 2oz

B52 Kahlua, Grand Marnier, Baileys

Fairview Avalanche Amarula Cream, White Cacao

Monte Cristo Kahlua, Grand Marnier

Mellow Monk Frangelico, Baileys

Latte 4.75

Espresso 3.75

Cappuccino 4.50

Add Liquor To Any Espresso 6.00

Whole Leaf Tea Selection 3.75

Crimson Guava Green Tea, Mango, Goji Berries, Rose

Arabian Mint Peppermint, Spearmint, Ginger, Orange Peel, Everlasting Flowers

Chamomile Lemon Chamomile, Strawberry Leaves, Passion Flowers, Verbena, Cardamom, Peppercorns, Orange Blossom

Organic Earl Gray Black Tea, Oil of Bergamot, Natural Flavours

Yoga Tea Cinnamon, Ginger, Hawthorn, Cardamom, Safflowers, Blue Mellow Flowers

English Breakfast Black Tea

Organic Karma Green Tea Green Tea

Everyday Wellness Apple, Rooibos, Ginger, Cinnamon, Fennel, Juniper, Cardamom, Raspberry Leaves, Chamomile, Cloves, St. John's Wort, Lady's Mantle, Silverweed

Rooibos Vanilla Rooibos, Natural Flavours

Organic Evening Hour White Mistletoe, Tulsi Herb, Spearmint, Green Rooibos, Nettle, Lemongrass

DESSERTS

Dark & White Chocolatissimo

Saskatoon Berry Coulis, Espresso Brittle

13

Coconut Pannacotta

Fruit Gel, Mango Sorbet

13

Warm Peach & Rhubarb Cobbler

Oat & Walnut Streusel, Raspberry Sorbet

13

Caramelized Lemon Tart

Fresh Raspberries, Orange Coulis

13

Vanilla Cheesecake

Macerated Berries, Brandy Snap, Whip Cream

13

Chef's Cheese Plate

Honeycomb, Crackers, Grapes

21

Lodge Made Ice Cream and Sorbet

10

JUST A TASTE

Trio of Macaroons

Assorted Sauces

9

DESSERT WINE 2oz

Whistler Late Harvest Chardonnay (Okanagan, Canada)

15

2012 Toro Albala PX (Spain)

15

2000 Porto Messias Colhieta (Portugal)

22

Grahams Six Grapes Reserve Port (Portugal)

8

Taylor Fladgate 10 Year Tawny (Portugal)

10

Taylor Fladgate 20 Year Tawny (Portugal)

16

Taylor Faldgate 30 Year Tawny (Portugal)

25