

# DESSERT

<b>DARK CHOCOLATE AND ESPRESSO SEMIFREDDO</b>	<b>12</b>
okanagan cherries, white port & sabayon	
<i>Suggested Pairing: Taylor Fladgate 10 Year Old Tawny Port, PT</i>	12
<b>RHUBARB PANNACOTTA, HIGHWOOD CROSSING CANOLA SPONGE</b>	<b>12</b>
lemon frozen yogurt, streusel & basil	
<i>Suggested Pairing: Chateau Orignac, Cognac, FR</i>	12
<b>“NANAIMO BAR” THE NASH WAY, MbyM ICE CREAM</b>	<b>13</b>
chocolate fudge brownie, coconut almond crumble, dulce cremeaux	
<i>Suggested Pairing: Chateau Roumieu, Sauternes, FR</i>	14
<b>TABER CORN CAKE, LOCAL HONEY WHIPPED CHEVRE</b>	<b>11</b>
honey berry sorbet & marinated berry salad	
<i>Suggested Pairing: Don Julio 1942 Tequila Anejo, MX (1oz)</i>	22

• all sweet sips 2oz pours •

*Ideas should be clear and chocolate thick.*

~ Spanish Proverb

# LIQUIDS TO FINISH WITH

## **FRATELLO COFFEE (FRENCH PRESS)**

**4/8**

plantation to roaster: two styles to choose from

## **LOOSE LEAF TEA**

**4**

organic herbal rooibos, earl grey crème, chamomile  
peppermint, houjicha green, jasmine green, chai

## **SIPS (2 oz)**

Alvear “1927” Pedro Ximenez Solera Sherry, Jerez, SP **12**

Lustau ‘East India Sherry’, Jerez, SP **14**

Valdespino Muscatel, Jerez, SP **15**

Taylor Fladgate 10 Year Old Tawny Port, PT **12**

Taylor Fladgate 30 Year Old Tawny Port, PT **24**

Domaine Poudereux Maury “Vendange”, Roussillon, FR **11**

Chateau Roumieu, Sauternes, FR **14**

## **DIGESTIF (1 oz)**

Marolo Grappa di Moscato, IT **10**

Christian Drouin “Blanche de Normandie”, Normandy, FR **11**

Courvoisier VS, Cognac, FR **8**

Hennessy VS, Cognac, FR **12**

Grand Marnier Louis-Alexandre, FR **12**

Flor de Cana 25 Year Old Rum, NI **28**