



BAR & GRILL

Dessert & Digestif

DESSERT

Suggested digestif pairings

2 oz. gl

Traditional Apple Pie

fresh baked, cinnamon, flaky crust

\$6

add cheddar cheese \$1.50

à la mode \$1.50

2018 Quails' Gate Late Harvest 'Optima'

Okanagan Valley BC

\$8 | \$60 (375 ml bottle)

Ice Cream or Sorbet

daily Chef's creations

\$9

Ginger Panna Cotta

poached pear, tonka bean tuile, honey

\$11

2015 Mission Hill Reserve Riesling Ice Wine

Okanagan Valley BC

\$22.50 | \$135 (375 ml bottle)

Brioche Bread Pudding

toffee sauce, caramelized bananas, cinnamon ice cream, smoked salt almond

brittle

\$12

2002 Château Suduiraut Sauternes 1^{er} Cru Classé

Bordeaux France

\$14

Espresso Pecan Tart

espresso crèmeux, pecan praline,

coffee bean ganache montée (v)

\$11

1996 Peter Lehmann 'The King' Vintage Port

Fruili Italy

\$9 | \$100 (375 ml bottle)

Chocolate Hazelnut Dacquoise
*dark chocolate mousse, roasted oranges,
milk jam, orange gel (gf)*
\$13

*Taylor Fladgate 20 yr Tawny
Douro Portugal*
\$18

Nitrogen Ice Cream
*daily Chef's creation, made tableside
(available from 5:30 p.m.)*
\$22 for two

Chef's Selection of Artisan Cheese
fruit compote, crisps, pane bianco
\$16 3 cheeses | \$18 4 cheeses

*Fonseca VC Private Label Crusted Port
Douro Portugal*
\$10

SPECIALTY COFFEE

served tableside

Vancouver Club Coffee
*cocoa-infused Glenfarclas VC Private Label 12 Year,
Fonseca VC Private Label Crusted Port,
cane sugar, cream, nutmeg*
\$20

Flambé Irish Coffee
*Jameson Caskmates Irish Whisky, cane sugar,
cream, nutmeg*
\$20

We emphasize sustainable cuisine with an ethos of globally inspired and locally created.
-Executive Director of Culinary, Ned Bell

*Please inform your server of any food allergies or dietary restrictions prior to ordering. Gluten free available.

January 20, 2020