

DESSERT

- HONEY LAVENDER CHEESECAKE

18

white chocolate sage ganache, micro sponge, lavender sesame tuile, almond disc
- BOURBON CHOCOLATE PATE'

18

GF

smoked ganache, citrus pearls, orange confit, chocolate swirl, cocoa meringue
- LEMON PISTACHIO SEMIFREDDO

17

GF

sicilian lemon curd, pistachio nibs, okanagan local berries
- PASSION FRUIT TART

16

NF

passion fruit curd, mango coulis, whipped coconut ganache, passion fruit dust
- HOUSEMADE ICE CREAM & SORBET

17

GF|NF

crisp apple, seasonal fruit, dark chocolate shard

AFTER DINNER

- Cocktails | 2oz
- SICILIAN STRAWBERRY CREAM

16

vanilla vodka, crème de cacao, baileys, strawberry syrup & mascarpone. Garnished with chocolate flakes and a nut rim for a rich dessert-style cocktail experience
- MONTE CRISTO

15

kahlúa, grand marnier & hot coffee. A warm, smooth and slightly sweet coffee cocktail with a subtle hint of orange liqueur
- ESPRESSO MARTINI

16

vodka, kahlúa & fresh espresso. A classic, sophisticated cocktail — bold, smooth and perfect as an after-dinner indulgence
- CLASSIC BLUEBERRY TEA

16

grand marnier, amaretto, orange pekoe tea, garnished with a cinnamon stick and dehydrated orange for a warm citrus aroma

Dessert & Fortified Wines | 2oz

- TAYLOR PORT 10 YEAR

15
- TAYLOR PORT 20 YEAR

20
- RAMOS PINTO ADRIANO PORTO WHITE RESERVE

16
- RAMOS PINTO QUINTA DE ERVAMOIRA 10 YEAR TAWNY PORT

18

Digestif | 1.5oz

- GRAPPA

9
- FERNET-BRANCA

10
- LIMONCELLO

9

