



Les Desserts



Honey and Lavander Iced Soufflé 🏠★

Topped with nougatine and served on a passion fruit nectar\$12.00

Profiterolles 🏠

Filled with vanilla bean ice cream and covered with warm Belgian chocolate sauce and roasted almonds.

Garnish with Chantilly cream\$14.50

Silky Lemon Tartlet 🏠

Topped with nut brittle and garnished with coconut gelato\$12.00

Warm Chocolate Velvet Gâteau 🏠

Baked "a la minute" and laced with raspberry coulis\$12.50

Crème Brûlée Flight 🏠★ \$13.00

Three flavors

Cointreau, Chocolate expresso & Hazelnut

Fresh Assorted Berries 🏠★ \$12.50

Marinated in Grand Marnier

served with crème anglaise



Les Fromages



Assiette de Fromage ★ \$17.50

Selection of cheeses of the day

served with French Baguette and Fruits



Dessert Wines



Glass (2oz).

Silk Scarf, Cherry Dessert Wine

(Summerland, B.-C., Canada)\$9.50

Muscat de Beaumes-de-Venise

(Rhône, France)\$9.75

Banyuls, Chapoutier 2014

(Languedoc, France)\$11.00

Château Armajan Des Ormes 2010

(Bordeaux Sauternes, France)\$11.50

Pinnacle Apple Cider Ice Wine 2013

(Québec, Canada)\$12.25

Jackson Tiggs Riesling Ice Wine 2014

(Oliver, B.-C., Canada)\$15.50

Grand Marnier Taster Flight ★ \$16.00

½ oz. Marnier Cordon Rouge

½ oz. Cuvée Louis Alexandre (10 years)

½ oz. Cuvée du Centenaire (20 years)

Mandarine Napoléon ★ \$11.00

(Mandarine brandy, Belgium)

Belle de Brillet "Poire au Cognac" ★ \$12.50

(Pear Cognac, France)