



## Les Desserts



### Profiterolles Mango and Choco Passion 🏠

Filled with mango sorbet and covered with chocolate passion fruit sauce and served with Chantilly cream.....\$14.00

### Silky Lemon Tartlet 🏠

Topped with nut brittle and garnished with coconut gelato .....\$13.50

### Le Colonel 🏠

Lemon Sorbet Topped Vodka shot with Fresh Lime zest.....\$14.00

### Mousse au Chocolat 🏠

Topped with salted butter caramel.....\$11.00

### Crème Caramel 🏠

Classical crème caramel.....\$11.00

### Crème Brûlée au Café 🏠

\$15.00

Traditional Crème Brûlée  
with Coffee and Liqueur

### Chocolat Liégeois 🏠

\$14.50

Filled with chocolate ice cream and covered with  
Belgian chocolate sauce and garnished with  
Chantilly cream



## 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)