

Desserts

9.00

Crème Brulée

sugar shortbread cookies, fresh seasonal berries

Vanilla Bean Cheesecake

sour cherry compote, candied almonds

Valrhona Manjari Dark Chocolate Pâté

fleur de sel caramel, chocolate gelato

Meyer Lemon Tart

sesame tuile, raspberry sorbet

Summer Sorbet Trio

strawberry, lychee, fresh mango

Pistachio Cardamom Gelato

poached apricot

All Desserts are Made In House by Our Pastry Chef

"Dessert Wine Flights"

Three British Columbian grown 1oz glasses

Fruit Wine \$11 / Ice Wine \$13

Specialty Coffee

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| Espresso | 3. |
| Cappuccino / Latte | 4. |
| Americano | 3. |
| Chai Tea Latte | 4. |
| Mocha | 4. |
| Hot Chocolate | 4. |