

## DESSERT

*All our desserts are made by our Pastry team in house*

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Peanut Butter Chocolate Bar Salted Caramel Ice Cream	13
MARKET Cheesecake Lemon Cream, Blueberry Sorbet	12
Coconut Rice Panna Cotta VG GF Blood Orange Sorbet, Puffed Quinoa	12
Warm Chocolate Cake Vanilla Ice Cream	11
BC Apple Frangipane Tart Almond Ice Cream	13
Seasonal Fruit Plate	12
Housemade Sorbet & Ice Cream	10
Selection of Artisanal Cheeses	18

## TEA & COFFEE

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*Nut or Dairy Milk Available*

### **Rare Tea, curated by O5 Tea 6**

English Breakfast

Earl Grey - Calambrian Bergamot

Chiran Sencha - Early Harvest

Dream Blend

Peppermint

Chamomile

Coffee Cherries

GABA Oolong

### **Coffee by Caffé Umbria 6**

Cappuccino, Latte, Espresso, Mocha

Jeju Island Matcha Latte 6

Hot Chocolate 6

Golden Milk 7

Turmeric + Ginger, Black Pepper

Raw & Unpasteurized Local Honey

## DIGESTIVES

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### DESSERT WINE 2 oz | bottle

La Stella Moscato D'Osoyoos 9 | 49  
*Osoyoos, Canada*

Quails Gate Botrytis Affected Optima 2016 15 | 78  
*Okanagan Valley, British Columbia*

Mission Hill Reserve Vidal Icewine 2013 24 | 112  
*Okanagan Valley, British Columbia*

Quails Gate Vintage Foch 2015 13 | 68  
*Okanagan Valley, British Columbia*

Smith Woodhouse Late Bottle Vintage 2002 12  
*Douro, Portugal*

Taylor Fladgate Tawny 10yr 15  
*Douro, Portugal*

Taylor Fladgate Tawny 20yr 24  
*Douro, Portugal*

Donnafugata Ben Ryè 2015 22 | 103  
*Passito Di Pantelleria, Italy*

### BAS ARMAGNAC 1 oz | 2 oz

Saint Vivant VSOP 14 | 21

Marcel Trépout 1965 35 | 53

Marcel Trépout 1964 38 | 57

### COGNAC

Davidoff Extra 32 | 48

Hennessy VS 15 | 23

Hennessy VSOP 20 | 30

Hennessy XO 34 | 51

Remy Martin VSOP 20 | 30

Remy Martin XO 32 | 48

Hennessy Paradis 160 | 240

Louis XIII 275

### CALVADOS

Calvados Morin VSOP 15 | 23

Pere Magloire VSOP 12 | 18