

Dessert

Curated by Executive Pastry Chef, Bikram Sandhu

Bitter Lemon Cheesecake

Pistachio sponge, basil mint sorbet, lemon curd,
roasted pistachio mousse

15

Coconut Mango Semifreddo GF, NF

Fresh mango salsa, coconut snow, mango coulis

15

Chocolate Indulgence

Milk chocolate tart, salted caramel, espresso mousse,
blood orange crèmeux, orange confit, mocha crumble

15

Citrus Brûlée NF, GF+

Dried fruit biscotti, fresh berries, apple chips, candied orange

14

Fresh Okanagan Berries and Cream GF, NF+

White chocolate whipped cream, elderflower jelly,
raspberry foam, lemon micro sponge

14

Housemade Ice Cream and Sorbets GF, NF, V+

14

Drinks & Warmers

Cognacs & Brandies

1oz pour

Courvoisier VS	10
Courvoisier VSOP	15
Hennessy VS	17
Joy Armagnac	25
Laubade Armagnac	34
Hennessy XO	55
Remy Martin Louis XIII	400

Port

2oz pour

Taylor Faldgate

10 Year Tawny, Portugal	15
20 Year Tawny, Portugal	20
30 Year Tawny, Portugal	35
40 Year Tawny, Portugal	45
1966 Vintage, Portugal	60

Penfolds Grandfather

20 Year Rare Tawny, Australia	20
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Kopke 1967

Portugal	60
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Local Fortified Wine

2oz pour

Burrowing Owl, Oliver Coruja	18
Gray Monk, Lake Country Odyssey	16
Quails Gate, West Kelowna Optima	18

Warmers

2 oz - 12

Caribbean Coffee

Bumbu Rum, Goslings Rum,
Americano, Whipped Cream

Callahan Coffee

Jameson Irish Whiskey, Baileys, Irish Mist

Café Au Mexique

Olmecca Tequila, Kahlua, Iced Espresso,
Caramel Syrup, Whipped Cream

Riesling Hot Toddy

Rust Riesling, Stock 84, Honey, Lemon,
Hot Water