

# Dessert

*Curated by Executive Pastry Chef, Bikram Sandhu*

## **Caramel Macchiato Cheesecake** NF, GF+

Valrhona Caramélia whipped ganache, mocha crumble,  
mascarpone crémeux

14

## **Pear Ginger Tarte Tatin** NF

Vanilla bean ice cream, candied ginger, dried pear

14

## **Slow Baked Flourless Chocolate Cake** GF, NF+

Orange basil confit, yuzu and lime crémeux, orange foam,  
micro sponge, chocolate stick

15

## **Eldorado Signature Crème Brûlée** NF, GF+

Citrus infused custard, candied orange, apple chips, dried fruit biscotti

13

## **Madeleines for Two** NF

Basket of fresh baked orange infused madeleines  
Served with chocolate sauce

15

## **Housemade Ice Cream and Sorbets** GF, NF, V+

Ice Cream - Spiced Apple, Very Berry, Fudge Brownie  
Sorbets - Pear Ginger, Raspberry, White Peach

With chocolate, apple chips, fresh fruit

13

# Drinks & Warmers

## Cognacs & Brandies *1oz pour*

Courvoisier VS	10
Hennessy VS	12
Courvoisier VSOP	15
Joy Armagnac	25
Laubade Armagnac	34
Hennessy XO	35
Remy Martin Louis XIII	325

## Port *2oz pour*

<b>Taylor Faldgate</b>	
10 Year Tawny, Portugal	15
20 Year Tawny, Portugal	20
30 Year Tawny, Portugal	35
40 Year Tawny, Portugal	45
1966 Vintage, Portugal	60
<b>Penfolds Grandfather</b>	20
20 Year Rare Tawny, Australia	
<b>Kopke 1967</b>	60
Portugal	

## Local Fortified Wine *2oz pour*

<b>Burrowing Owl, Oliver</b>	20
Coruja	
<b>Gray Monk, Lake Country</b>	20
Odyssey	
<b>Quails Gate, West Kelowna</b>	17
Old Vines Foch	

## Warmers *2oz - 12*

<b>The Big White</b>	
Frangelico, crème de cacao, steamed milk	
<b>Caribbean Coffee</b>	
Bumbu rum, Goslings rum, americano, Whipped Cream	
<b>Bailey's Gingerbread Latte</b>	
Bailey's, gingerbread syrup, espresso, steamed milk, whipped cream	
<b>Callahan Coffee</b>	
Jameson Irish Whiskey, Baileys, Irish Mist	
<b>Café Au Mexique</b>	
Olmeca tequila, Kahlua, iced espresso, caramel syrup, whipped cream	