

Final Marks

Gianduja Chocolate Molten Cake

Cinnamon Gelato
Praline Cookie
\$10

Tiramisu Cheesecake

Mascarpone Mousse
Chilled Espresso
\$9

Roasted Pear Tart

Fennel Seed, Orange Zest
Tarragon Panna Cotta
Cranberry Compote
\$10

Crème Brûlée

Madeleine & Biscotti
\$9

Gelato & Sorbetto

Fresh Fruit
\$9

Cheese Menu

Served with a Port Poached Fig, Toasted Walnuts, Grapes, Apples & Crostini

Two cheese plate \$12.00

Three cheese plate \$17.00

Riopelle (Unpasteurized) - Quebec

This is a bloomy rind, triple cream cheese made with cow's milk. Swiss-Brown cows feed on hay from the salt marshes of the islands. The single variety of cows (with low volume production and high quality milk) and the salty grasses give the milk a distinctive flavour.

Six-Year-Old Cheddar – Brigham, Quebec

This hard, unripened white cheddar is made from unpasteurized cow's milk. It is very complex, with a taste of salt to start, leading to a sweet finish. This cheese was created at Les Dépendances du Manoir by Jean-Philippe Gosselin and is a cheddar like none you've ever tried before.

Le 1608 Laiterie Charlevoix, Quebec

A new semi-soft cheese from old cows! The Canadienne are a breed of dairy cattle that has been developed in Quebec from the original animal imported from France in the 1600's. Their milk is high in butterfat and protein. Le 1608 is a brand new cheese produced by the Labbé family. It has a pale orange rind and a paste with a lovely velvety mouth feel and complex flavour that hints of apple and cashew nuts.

Chèvres, Salt Spring Island, B.C.

A soft, fresh goat cheese handmade locally uses goat milk, bacterial culture, sea salt and rennet.

Tiger Blue, Naramata, B.C.

This Blue has some teeth! Aromatic, with an intense blue flavour in the style of Stilton.

Final Sips

Dessert Wine (by the glass – 2oz)

Wild Blackberry Dessert Wine, Starling Lane, Victoria, BC, 2006	\$13
Sauternes, Chateau Armajan des Ormes, Sauternes, France, 2000	\$14
Quail's Gate Select Late Harvest Optima, BC, 2003	\$11.50
Riesling Ice Wine, Mission Hill Estate Winery, BC, 2003	\$15
Bradenburg No. 3, Venturi Schulze, BC, 2003	\$15

Port (by the glass – 2oz)

6 Grapes Vintage Character, Graham's, Portugal	\$6
Fonseca LBV Port, Portugal, 2000	\$7.50
10 Year Old Tawny Port, Graham's, Portugal	\$8.50
10 Year Old Tawny Port, Fonseca, Portugal	\$9
Vintage Port, Graham's, Portugal, 1994	\$25

Ask your server for a selection by the bottle

Cognac, Armagnac, Calvados & Grappa

Hennessy V.S.	\$8	Armagnac, Marcel T répout, 1940	\$30
Rémy Martin V.S.O.P.	\$8	Calvados Morin V.S.O.P.	\$9
Courvoisier V.S.	\$8	Jacopo Poli, Grappa Da Vinacce Di Sassicaia	\$10
Hennessy X.O.	\$20	Giacomo Montresor, Grappa Di Amarone	\$10
Rémy Martin X.O.	\$22	Della Valpolicella	

Ask your server for a selection of our liqueurs

Loose-leaf Tea \$5.00

China Jin Zhu Mao Jian
from Whole World Trading
Consists of top leaf and bud and makes a delicate, slightly peachy, fairly light white tea.

Jasmine Pearl from T
Fragrant leaves are rolled into a tight pearl, sealing in the scent of Jasmine.

Genmai Cha from T
Japan's famous popcorn tea. Nutty flavour of toasted rice & barley combine with refreshing green tea.

Pear Tree Green from T
Estate China green tea, perfumed ripe pears. Crisp.

Gyokuro Asahi from T
A very refined Japanese tea. Only the most tender, top-most leaves are harvested, producing a pale green liquor with a smooth and lingering taste.

Green Kashmiri Darjeeling
from Whole World Trading
With whole leaf green tea, Kashmir saffron and organic Ceylon spices.

Osmanthus Flower Oolong from T
Top-grade oolong tea from Formosa delicately scented with rare Osmanthus flowers.

Darjeeling Tea from Whole World Trading
Plucked at the higher elevations of the garden on the morning of the Full Moon, June 3, 2004. Biodynamic.

Russian Earl Grey from T
This Earl Grey uses the rind of the spicy Bergamot orange.

Deep Green Embrace
from Whole World Trading
Peppermint, red raspberry leaf, wild rose petals, lemon grass, cardamom, clove and black pepper.

Mountain Berry from T
Saskatoon berries, currants, raisins and blueberries.

French Pressed Bodum Coffee

Ground to order, "Ethiopia Yirgacheffe" is a fair trade & organic Ethiopian coffee. This medium roast coffee adds a soft, fragrant, flowery note that is complex to the palate with a long resonant finish. It is superbly aromatic and has a wine-like cup quality.

For One \$5 For Two \$8.50

Ask your server for a selection of our special coffees and single malt scotches