

Final Marks

Italian Hand Churned Gelato or Gelato Sorbetto

Mango or Raspberry Sorbetto
French Vanilla Bean or Chocolate Gelato
Choice of Three Flavours
\$9

Frangipane Gala Apple Pie

Tugwell Honey Cream
Vanilla Bean Gelato
\$9

Mango & Lemon Balm Panna Cotta

Wild Raspberry Sorbetto
\$9

Dark Chocolate Marquis

Chocolate Gelato, Raspberry Jelly
\$10

Roasted Almond Cake

Vanilla Bean Pot de Crème
Berry Compote
\$10

Tahitian Vanilla Cheesecake

Sour Cherry Compote
\$11

Cheese Menu

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

Two cheese plate \$12.00

Three cheese plate \$16.00

Riopelle – Ile-aux-Grues, Quebec - This is a bloomy rind, triple-cream cheese made from unpasteurized whole milk. Its creamy, almost runny texture will seduce you. It melts in your mouth, leaving you with nut, mushroom, and soft butter aftertastes. Swiss-Brown cows feed on hay from the salt marshes of the islands. This gives the milk a distinctive flavour making the Riopelle one of a kind.

Bleu Bénédicte – St-Benoit-Du-Lac, Quebec - A semi-soft blue cheese with a creamy centre and rich complexity. Made from whole cow's milk, it has a light gray colour and smells of mushrooms and heavy cream. Bleu Bénédicte is aged in the caves under the Abbaye for three months.

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.

Victor et Berthold – Notre Dame de Lourdes, Quebec - Made with unpasteurized cow's milk, this washed rind cheese is semi-firm, scented with butter and herbs and has a slight taste of fruit.

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 Trépout, 1940	\$30
Rémy Martin V.S.O.P.	\$8	Calvados Morin V.S.O.P.	\$9
Courvoisier V.S.	\$8	Giacomo Montresor, Grappa Di Amarone	\$10
Hennessy X.O.	\$20	Della Valpolicella	
Rémy Martin X.O.	\$22		

Ask your server for a selection by the bottle

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.

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,

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