

## PACIFIC DESSERTS

**Homemade Cashew Ginger Shortbread &  
Thomas Haas Chocolates**  
\$ 6.50

**Baked Vanilla Cheesecake**  
Sour Cherry Compote  
\$ 9

**Frangipane Gala Apple Pie**  
Tugwell Honey Cream  
Vanilla Bean Gelato  
\$ 9

**Chai Crème Brulée**  
\$ 9

**Italian Hand Churned Gelato or Sorbetto**  
French Vanilla Bean or Chocolate Gelato  
Mango or Raspberry Sorbetto  
*Choice of three flavours*  
\$ 9

**Mango & Lemon Balm Panna Cotta**  
Raspberry Sorbetto  
\$ 9

**Warm Molten Chocolate Cake**  
Vanilla Bean Gelato and Raspberry Caviar  
\$ 10

**Roasted Almond Cake**  
Vanilla Bean Pot de Crème  
Berry Compote  
\$ 10

**Thomas Haas Aztec Hot Chocolate**  
Rich hot chocolate beverage with the heat and  
spice of chipotle and ancho chili  
\$ 7

## CHEESE MENU

Served with a port poached fig,  
toasted walnuts, grapes, apples and 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 on the islands. This gives the milk a distinctive flavour making the Riopelle one of a kind.

### **BLUE BÉNÉDICTIN - 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 Bénédictin is aged in the caves under the Abbaye for three months and has won many awards since its creation.

### **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. The cheese is named after the cheesemaker's two uncles, whose pictures grace the front of the cheese.

Perfect for a first timer in the cheese world.

## DESSERT WINES BY THE GLASS

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

## PORTS BY THE GLASS

<b>LBV Port,</b>	\$7.50
Churchill, Portugal, 1999	
<b>6 Grapes Vintage Characters</b>	\$8.50
Graham's, Portugal	
<b>10 Year Old Tawny Port,</b>	\$9
Fonseca, Portugal	

Please ask your server for a selection of  
our dessert wines & ports by the bottle

## COGNAC, ARMAGNAC, CALVADOS & GRAPPA

Hennessy V.S.	\$7
Rémy Martin V.S.O.P.	\$7
Courvoisier V.S.	\$7
Hennessy X.O.	\$18
Rémy Martin X.O.	\$20
Armagnac, Marcel Trépout, 1940	\$30
Calvados Morin V.S.O.P.	\$8
Giacomo Montresor, Grappa Di Amarone Della Valpolicella	\$10

## SPECIALTY COFFEES

<b>Grand Pacific</b>	\$7.50
Grand Marnier, Bailey's and Coffee	
<b>Pacific Dream</b>	\$7.50
Baileys, Amaretto and Coffee	
<b>White Cap</b>	\$7.50
Cointreau, Brandy and Coffee	
<b>Harbourview</b>	\$7.50
Frangelico, Irish Cream and Coffee	
<b>Race Rocks</b>	\$7.50
Sambuca, Bailey's and Coffee	

*Ask your server for a selection of our liqueurs*

## 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**

## **LOOSE-LEAF TEAS**                      **\$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.

### **Gyokuro Asahi from T**

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

### **Kashmiri Darjeeling from Whole World Trading**

With whole leaf green tea, Kashmir saffron and organic Ceylon spices.

### **Pear Tree Green from T**

Estate China green tea, perfumed riped pears. Crisp.

### **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**

Green Peppermint, red raspberry leaf, wild rose petals, lemon grass, cardamom, clove and black pepper.

### **Mountain Berry from T**

Saskatoon berries, currants, raisins and blueberries.