

# THE PACIFIC

## Dessert Menu

Caramelized Banana and Cashew Bread Pudding  
Orange and Raisin Compote  
Crème Fraîche  
9

Spiced Gingerbread  
Red Curry Squash Custard  
Pumpkin Seed Brittle  
9

Gianduja Chocolate Molten Cake  
Cinnamon Gelato  
Praline Cookie  
10

Sour Cherry and Amaretto Cheesecake  
Hazelnut Crumble Crust  
10

Crème Brûlée  
Madeleine & Biscotti  
10

Gelato & Sorbetto  
Fresh Fruit  
9

Chocolate Brownie  
Topped with a Caramel Mousse  
and Spiced Chocolate Ganache  
10

## Beverages

French Pressed Bodum Coffee  
Ground to order, Doi Chaang is a beyond fair trade, organic coffee from Thailand. Doi Chaang Coffee is a Single-Origin Medium Roast, with delicate wine-like acidity, a lightly silky mouthfeel and a good sweetness with spicy fir character and fruit notes.

For One 5  
For Two 8.5

Loose Leaf Tea  
A variety of organic, premium loose teas from Silk Road.  
Your server will describe.

For One 5  
For Two 8.5

Thomas Haas Hot Chocolate  
Extra Dark  
For One 10



## **Cheese Menu**

Served with a port poached fig, toasted walnuts, grapes, apples and toasted crostini

Two cheese plate 12

Three cheese plate 17

### 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

### Chèvre, Salt Spring Island, British Columbia

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

### Tiger Blue, Naramata, British Columbia

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

### Baluchon, Sainte-Anne de la Pérade, Quebec

A raw organic cows' milk cheese that is semi-firm and rind ripened. It is aged for two months and has strong notes of hazelnuts with a truffle finish.

### 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.