

## *Dessert Menu*

### *Baked Apple Rhubarb Cobbler*

Vanilla Bean Scented Streusel Topping,  
House Churned Ice Cream

\$9

Wine Suggestion: Prospect Winery Vidal Ice Wine

### *White Chocolate, Raspberry Brule*

Lemon Almond Biscotti

\$9

Wine Suggestion: Mistral Gamay Ice Wine

### *Warm Flourless Dark Chocolate Cake*

Callebaut Chocolate Sauce, Grand Marnier & Preserved Peach  
Ice Cream, Mountain Berry "T" Sugar, Fruit Garnish

\$11

Wine Suggestion: Paradise Ranch Late Harvest Merlot

### *Selection of House Churned Ice Cream and Sorbet*

Wild Flower Honey, Lavender Tuile

\$9

Wine Suggestion: Inniskillen Riesling Ice Wine

### *Local Artisan Cheese "Wine Stave"*

Poplar Grove "Harvest Moon" & "Double Cream Camembert"

Carmeli's "Gruyere", Little Qualicum "Brie"

Served with Fresh and Preserved Local Fruits,

Candied Nuts, Artisan Bread, crackers

\$21

Wine Suggestion: Wild Goose "God's Mountain" Riesling

Rob Cordonier - Restaurant Chef

## *Dessert Wines*

### *Paradise Ranch Late Harvest Merlot 2003*

\$60 375 ml btl \$10 glass

### *Inniskillin Riesling Ice Wine 2006*

\$60 200 ml btl \$16 glass

### *Prospect Winery Vidal Ice Wine 2006*

\$50 200 ml btl \$14 glass

### *Mistral Gamay Ice Wine 2007*

\$110 375 ml btl \$17 glass

### *Wild Goose Black Brant 2007*

\$60 375 ml btl \$10 glass

### *Rustic Roots Blackberry Fruit Wine 2008*

\$60 375 ml btl \$10 glass

## *Specialty Coffees*

*Espresso* \$2.25 *double* \$2.95

*Latte* \$3.25 *double* \$3.95

*Cappuccino* \$2.95

*Mocha* \$3.75

*Hot Chocolate* \$3.25

*"T" Room Organic Tea* \$2.95