

the
SONORA ROOM
r e s t a u r a n t

FALL DESSERTS MENU

DESSERTS \$10

Spiced Pumpkin Crème Brûlée

Vanilla Bean Shortbread

Local Apple and Toffee Bread Pudding

40 Creek Whiskey Ice Cream

Dark Chocolate and Espresso Pate

Hazelnut-Milk Chocolate Mousse, Caramel Anglaise

Carrot Cake, Okanagan Goatscheese Icing

Ginger Cardamom Ice Cream

Artisan Cheese Selection (\$4.50/oz)

Selection of Locally Sourced and International Artisan Cheeses, Housemade Preserve, Sundried Fruit, Candied Almonds, Baguette and Crackers

AFTER DINNER BEVERAGES

COFFEE: CERTIFIED ORGANIC, CHERRY HILL COFFEE

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|------------------------|--------|
| Regular or Sansa Decaf | \$2.75 |
| Espresso, Americano | \$3.25 |
| Cappuccino | \$3.75 |
| Latte | \$4.25 |
| Mocha | \$4.75 |
| “T” Room Tea | \$3.50 |

DESSERT WINES - 2 OZ GLASS

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|-------------------------------|---------|
| Rustic Roots Santa Rosa Plum | \$10.50 |
| Rustic Roots Mulberry Pear | \$10.50 |
| Rustic Roots Apricot | \$10.50 |
| Inniskillin, Riesling Icewine | \$15.00 |
| La Frenz Vintage Port Style | \$9.00 |
| La Frenz Tawny Port | \$7.50 |