

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

## SUMMER DESSERTS MENU

**ALL DESSERTS \$10**

**Local Berry “Pavlova”**

Local Berries, House made Lavender Ricotta, Macaron

**Okanagan Wildflower Honey Crème Brule**

Florentine Wafer

**Orchard Stone Fruit “Tart”**

Brandy Caramel, Vanilla Bean Ice Cream

**Dark Chocolate Pate**

Field Berry Coulis, Hazelnut Financiers

**Trio of House Churned Ice Cream, Sorbet and Frozen Yogurt**

Local Fresh Fruit, Chocolate Tuile

**Local Cheese Plate (\$4.50 per ounce)**

Candied Nuts, Fruit Chutney, Breads and “Gone” Crackers

Martin Gangnon  
Pâtissier