



DESSERT MENU

FINISH

Chocolate Cake ^{GF} 9

Flourless, butterscotch budino

Vanilla Bean Panna Cotta 10

Poached pear

For Nonna 10

Crispy phyllo, cherry compote, vanilla bean mascarpone

Tiramisu Sundae 9

Espresso gelato, mascarpone, lady finger, chocolate orange brittle

Mixed Citrus Sorbet ^{GF V} 6

House-made lemon, lime, orange

House-Made Gelato ^{GF} 8

Vanilla or espresso, chocolate sauce, butterscotch sauce, candy topping

Lemon Tart 9

Fresh seasonal berries



AFTER DINNER DRINKS

DESSERT

Tawny Port (2oz) 8

Taylor Fladgate 10 year – *Douro, Portugal*

Moscato (2oz) 8

Michele Chiarlo “Nivole” – *Piedmont, Italy*

Dessert Wine (2oz) 9

Sea Star “Prose” – *Pender Island, BC*

Late Harvest (2oz)

Pentâge – *Penticton, BC 9*

Lunessence – *Summerland, BC 8*

Liqueur Muscat

La Frenz Liqueur Muscat – *Okanagan Valley, BC 10*

LIQUEUR

Amaro

Montenegro – *Emilia-Romagna, Italy 10*

Naramaro – *Naramata, BC 10*

Amaro Nonino – *Percoto, Italy 12*

Grappa

Nonino “Grappa Moscato” – *Friuli, Italy 10*

Nonino “Grappa Chardonnay” – *Friuli, Italy 11*

Nonino “Grappa Merlot” – *Friuli, Italy 12*

Nonino “Grappa Riserva” – *Friuli, Italy 12*

Cognac

Hennessy VSOP – *Cognac, France 16*