



The RIMROCK
RESORT HOTEL

Dessert

Chestnut Tiramisu.....\$12
Savoardi Biscuit, Fresh Berries

Mango Crémeux.....GF NF \$10
Cilantro Ganache, Chocolate Garnish, Raspberry Sauce

Earl Grey Panna Cotta.....GF NF \$10
Spiced Orange & Ginger Sorbet, Lavender Tuile

Chocolate Stout Cake.....\$10
Chocolate Anglaise & Chocolate Curls

Blue Velvet..... \$10
Vanilla Cheesecake Mousse & Blueberry Coulis

Banana Crème Brûlée.....GF \$10
Almond & Cardamom Cookie with Fresh Berries

Peanut Butter Ice Cream "POP" (For our younger guests).\$7
Chocolate Mousse Stuffed Pastry with Fresh Berries & Cream

Domestic & Imported Cheese Plate.....\$22
Dried Fruit & Cracker Selection

Coffee & Tea

Coffee or Decaffeinated Coffee \$ 4.25
Premium Teas \$ 4.25
Espresso \$ 5.00
Cappuccino \$ 6.00
Café Latté \$ 6.00
Mochaccino \$ 6.00

Gratuities and GST are not included

GF - Gluten Free

NF - Nut Free

LF - Lactose Free



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Dessert Wine (2 oz)

Gehring Bros, Okanagan Riesling Ice Wine \$29.00

Port (2 oz)

Graham's, Six Grapes Port \$ 8.00
Taylor Fladgate, late bottle vintage \$ 8.00
Taylor Fladgate, 10 year old tawny \$12.00
Taylor Fladgate, 20 year old tawny \$18.00
Taylor Fladgate, 30 year old tawny \$36.00

After Dinner Selections (1 oz)

Fine Calvados, Père Magloire \$ 8.00
Courvoisier V.S.O.P. \$ 10.50
Marnier V.S.O.P. \$ 10.50
Rémy Martin V.S.O.P. \$ 10.50
Grand Marnier \$ 9.00
Grand Marnier, Cuvée du Centenaire \$15.00

Special Coffees, Teas & Warmers

Rimrock Coffee \$ 9.00
Grand Marnier, Tia Maria, coffee, whipped cream.
B-52 Coffee \$ 9.00
Baileys, Kahlua, Grand Marnier, coffee, whipped cream.
Blueberry Tea \$ 9.00
Grand Marnier, Amaretto, Earl Grey tea.
Canadian Warmer \$ 9.00
Sortilège, Canadian Whiskey, coffee, whipped cream.
Irish Coffee \$ 9.00
Irish Mist, Irish Whiskey, coffee, whipped cream.
Monte Cristo Coffee \$ 9.00
Kahlua, Grand Marnier, coffee, whipped cream.
Spanish Coffee \$ 9.00
Brandy, Kahlua, coffee, whipped cream.

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