

# The Grand Exit

Indulge in mouthwatering Dessert from our award winning Pastry Team

## **Cheese \$15**

A Chef's Selection of Cheese that will Blow Your Mind

## **Exotic \$12**

White Chocolate & Matcha Semi-fredo,  
Mango & Coconut

## **Chocolate \$12**

Bitter Chocolate Mousse,  
Hazelnut & Salted Caramel

## **Japanese Cotton Cheese Cake \$12**

Macerated Strawberries, Vanilla Crème Fraîche  
& Crispy Grains

## **Yogurt Panna Cotta \$12**

Poached Peaches, Lemon Sorbet & Meringue

# Coffee & Tea

**Coffee or Decaffeinated Coffee \$4.75**

**Premium Teas \$4.75**

**Espresso \$5**

**Cappuccino \$6**

**Café Latté \$6**

**Please inform your server if you have any food allergies or dietary restrictions**

**V- Vegetarian**

**GF - Gluten Free**

**LF- Lactose Free**

## Dessert Wine (2oz)

Gehring Bros, Okanagan Riesling Ice Wine \$29

## Port (2oz)

Taylor Fladgate, late bottle vintage \$ 8

Taylor Fladgate, 10 year old tawny \$12

Taylor Fladgate, 20 year old tawny \$18

Taylor Fladgate, 30 year old tawny \$36

## After Dinner Selections (1oz)

Fine Calvados, Père Magloire \$9

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

Grand Marnier, Cuvée du Centenaire \$15

## Special Coffees, Teas & Warmers

**Rimrock Coffee \$11**

Grand Marnier, Tia Maria, coffee, whipped cream.

**B-52 Coffee \$11**

Baileys, Kahlua, Grand Marnier, coffee, whipped cream.

**Blueberry Tea \$11**

Grand Marnier, Amaretto, Earl Grey tea.

**Canadian Warmer \$11**

Sortilège, Canadian Whiskey, coffee, whipped cream.

**Irish Coffee \$11**

Irish Mist, Irish Whiskey, coffee, whipped cream.

**Monte Cristo Coffee \$11**

Kahlua, Grand Marnier, coffee, whipped cream.

**Spanish Coffee \$11**

Brandy, Kahlua, coffee, whipped cream.

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