

DESSERT



DESSERT DU JOUR \$6
chef's daily creation

LEMON TARTE \$6 P
tangy lemon curd, hazelnut brittle and whipped cream
suggested pairing: Inniskilin Vidal Icewine

CRÈME CARAMEL \$6
delicate custard with a soft caramel top scented with vanilla bean
suggested pairing: Gonzalez-Byass Nutty Solera Sherry

BERRY AND WHITE CHOCOLATE CLAFOUTIS \$6 P
our version of the French classic served warm with vanilla ice cream
suggested pairing: Quails' Gate Botrytis Affected Optima

CHOCOLATE MOUSSE CAKE \$6
Kahlua chocolate cake layered with dark chocolate mousse
suggested pairing: Masi Angelorum Recioto

SORBET \$6
trio of delicious sorbet flavours
suggested pairing: Chapoutier Muscat de Beauges-de-Venise

BISCOTTI \$3
ask your server for today's selection
suggested pairing: Apostles Palo Cortado Viejo Sherry

ARTISANAL BC CHEESE PLATE \$16
gluten free crisps, mixed olives, spiced fruit compote
suggested pairing: Chateau d'Armajan des Ormes Sauternes



P Provence Speciality

Parties of 8 or more people an 18% gratuity will be added to the bill
Please be aware that a fee may apply to any substitutions or alterations.