

# AURA

fresh. modern. lakeside.

## desserts

duo of tiramisu & callebaut chocolate mousse 13  
espresso, grand marnier soaked lady fingers,  
almond brittle

white chocolate crème brûlée 13  
almond puff pastry stick

baked espresso cheesecake 13  
white chocolate sour crème ganache

lemon tart 13  
shortbread crumbs, marinated berries,  
salted caramel sauce

“M.S.” house-made ice cream coupe 12  
french vanilla or deviled chocolate

vegan coconut mango rice pudding 12  
house-made feature sorbet and vanilla syrup

## pastry teasers

sparkle cookies (2) 4 gf  
cognac chocolate truffles (2) 4 gf

## cheese

cheese board with deluxe nuts 24  
sauvagine cheese, avonlea cheddar,  
saint agur blue, dried fruits, preserves, grapes,  
bread sticks

by the ounce 6.5  
sauvagine cheese  
avonlea cheddar  
saint agur blue

served with grapes, fruit preserve and croutons

## dessert wine

la stella  
moscato d'osoyoos 2015, BC 10 gl, 75 btl

fort berens  
late harvest riesling 2014, BC 10 gl, 62 btl

## after dinner drinks

Midnight Delight 16  
taylor fladgate ruby port, goslings black seal rum,  
demerara sugar, aztec chocolate bitters,  
whipped cream

Nonino Mono Varietal Grappa Selection 1<sup>oz</sup> 12  
merlot, moscato

Specialty Coffee  
mocha, latte, cappuccino, americano 4  
espresso 3

Baileys Coffee: single 8, double 10

Tea or Drip Coffee 3.5

please inform your server of any allergies or dietary restrictions. gf = gluten free, however our kitchen produces items that are not gluten free