



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
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 1oz 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



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