

# BACCHUS

restaurant & lounge

## DESSERTS

### Apple Galette 15

Granny Smith Apples, Frangipane,  
Caramel, House Made Cardamon Ice Cream

### Crafted Sorbets & House Made Ice Creams 12

Specially Curated by Our Pastry Team

### Sticky Toffee Pudding 14

Butterscotch, Vanilla Ice Cream, Brandy Snap

### Chocolate Hazelnut Tart 15

Dark Chocolate Mousse, Hazelnut  
Praline, Almond Streusel, Vanilla Ice  
Cream



## FINE FARMHOUSE CANADIAN CHEESE

*Accompanied with seasonal fruit chutney, candied pecans, raincoast and bread crisps | 7 per ounce*

### Romelia, Salt Spring Island, BC

A distinct orange colour with a slightly pungent  
flavour and soft texture.

### Tiger Blue, Naramata, BC

A rich blue veined cheese that has been flipped  
and pierced for 5 weeks before being wrapped.

### Alpindon, Creston, BC

A firm cheese, cave aged for 60 days, has mild,  
earthy notes, with a subtle creamy texture.

### Le Cendrillon, St. Raymond, QC

Ash covered goat cheese, with a soft texture,  
and a semi strong and lightly sour taste.

### Medium Aged Gouda, Chilliwack, BC

Sharp, yet buttery and creamy

## LATE HARVEST WINES

	Vintage	Glass (2oz)	Bottle
Errazuriz Late Harvest Sauvignon Blanc, Casablanca Valley, Chile	2019	9	58 (375ml)
Moscato d'Asti 'Nivole', Michelle Chiarlo, Piemonte, Italy	2020	9	85 (750ml)
Chateau d'Yquem, Sauternes 1er Cru Supérieur Bordeaux, Franc	2007	—	1100 (375ml)
Chateau d'Yquem, Sauternes 1er Cru Supérieur Bordeaux, Franc	1996	—	1200 (750ml)

## PORTO

Dow's Late Bottle Vintage	2013	9	85
Taylor Fladgate Late Bottle Vintage	—	14	125
Taylor Fladgate 10 Year Tawny	—	14	125
Taylor Fladgate 20 Year Tawny	—	22	210
Croft Bottle Vintage	2016	25	225
Messias Colheita Tawny	1980	28	325
Taylor Fladgate 1970	—	55	415

## COGNAC

	Glass (1oz)
Hennessy VSOP	17
Rémy Martin VSOP	17
Courvoisier VSOP	18
Rémy Martin XO	40
Courvoisier XO	35
Hennessy XO	40
Rémy Martin Louis XIII	280

(V) Vegetarian | (GF) Gluten-Free

Please request for a full list of Wine & Spirits

