

Bacchus

DESSERTS

Orange Brandy Crème Brûlée Candied Orange, Hazelnut Sable	11
Mont Blanc Tart Milk Chocolate Cremeux, Almond Frangipani, Coconut Ice Cream	14
Sticky Toffee Pudding Caramel Corn, Vanilla Ice Cream, Brandy Snap	12
Wedgewood Chocolate Bar Hazelnut Feuilletine, Salted Caramel, Cocoa Nibs, Chocolate Gelato	14
Selection of Fine Crafted Sorbets & Ice Creams	12

Fine Farmhouse Cheese

Accompaniments: Seasonal Fruit Chutney, Candied Walnut & Rain Coast Crisps

Romelia Salt Spring Island Cheese, Salt Spring Island, B.C.

Romelia has its rind washed as it ages, developing a distinct orange colour. It has a slightly pungent flavor, and soft texture.

Tiger Blue, Naramata, B.C.

A rich blue veined cheese with a nice bite. Tiger Blue is flipped and pierced weekly for 5 weeks before being wrapped.

Medium Age Gouda Smits & Co. Farm Cheeses, Chilliwack B.C.

Made from milk of Holstein and Brown Swiss Cow in traditional methods, aged for 6 months. An excellent local Gouda taste sharp, yet buttery, and creamy

Kootenay Alpine "Alpindon", Creston, B.C.

Hand rubbed cheese produced from raw organic cow's milk from the Thomas Mountains, it has a rich golden interior with smooth nut flavor & complex finish.

Le Cendrillon, Québec

Produced from pasteurized goat's milk in Québec. Voted World's Best Cheese 2009. Vegetable ash covered & soft texture, it has a semi-strong and lightly sour taste.

\$7 per ounce

Okanagan Valley, Canada

Gehring, Riesling Ice wine 23.00
Mission Hill SLC, Riesling Ice Wine 35.00

Chile

Errazuriz, Late Harvest Sauvignon Blanc 8.00

France

Chateau Guiraud 'Le Petit' Sauternes 18.50

Portugal

Taylor Fladgate Tawny 10-Year-Old 12.50

Taylor Fladgate Tawny 20-Year-Old 21.00

Dow's Late Bottle Vintage 2011 8.50

Taylor Fladgate Late Bottle Vintage 2012 8.50

Smith Woodhouse Late Bottle Vintage 2004 15.00

Pastry Chef

Jackson Liu

