



Dessert:

Honey Roasted Pemberton Squash Cake
goat cheese icing, rum poached apples, maple pecans

Mocha Pot de Crème
espresso, chocolate, feuilletine crunch

Crepe Souffle
maple pastry cream, meringue, creme anglaise

Apple Beignets
warm apple doughnuts, cinnamon sugar and earl grey crème

Caramelized White Chocolate Cake
lavender anglaise, raspberries, gelato

Chocolate Marquis Cake
pistachio, vanilla anglaise

Lemon Meringue Pie
pine nut crust, blackberries

Coconut Panna Cotta
mango, pineapple, kiwi and rosemary

Key Lime Tart
lime curd, huckleberry compote, lemon shortbread

Pear Tart Tatin
sugar tart crust, poached pear, vanilla gelato

Toffee Cheesecake
graham cracker crust, salted caramel

Molten Chocolate Cake
vanilla bean gelato, chocolate crumb, cherries

Chocolate Mousse
pistachio, blackberry

Sticky Toffee Pudding
bourbon sauce, salted caramel gelato, strawberry

“Beeramisu”
porter-soaked ladyfingers, mascarpone, coffee, whipped cream

Taste of Four BC Cheeses
Natural Pastures Comox camembert, aged farmhouse cheddar, Poplar Grove tiger blue cheese, La
Pyramide ash ripened goat cheese, crackers and fruit accompaniments