

DESSERT

Warm Apple + Brown Butter Cake | 14

miso caramel, estate walnuts, caramelized white chocolate
vanilla bean ice cream

Dark Chocolate Tart | 14

Valrhona chocolate, blood orange, sea salted sponge toffee,
crème fraîche ice cream

Coconut Crème Brûlée | 14

fresh pineapple, toasted coconut, passionfruit sorbet

CHEESE

\$5/1oz | \$24/5oz

Harvest Moon

Poplar Grove, BC | soft, creamy, salty, earthy

Le Pleine Lune

Du Village, QC | soft, brie, mushroom, earthy

Cantonier

Alexis de Portneuf, QC | semi-soft, crumbly, creamy, sharp

Truffle Gouda

Smits and Co., BC | semi-soft, nutty, earthy

Nostrala

Kootenay Meadows, BC | firm, mild, creamy, earthy

Alpindon

Kootenay Meadows, BC | firm, sweet, smooth, nutty

Naramata Bench Blue

Poplar Grove, BC | soft, blue, creamy, earthy

Bleu Claire

Little Qualicum, BC | semi-firm, blue, buttery, tangy

Goat-gonzola

Carmelis, BC | firm, blue, intense, salty

18% gratuity applies for groups of 8 or more