

## DESSERT

### Passionfruit | 14

yuzu chocolate, passionfruit curd, toasted coconut,  
lychee + vanilla bean sponge cake, caramelized pineapple

### Opalys + Seabuckthorn | 14

white chocolate flexi-ganache, sorrel ice cream,  
seabuckthorn sorbet, milk crumble

### Estate Sunchoke Ice Cream | 12

cocoa nibs, dark chocolate soil, brown butter powder,  
sunchoke chips, salted caramel

### Seasonal Sorbet | 12

selection of seasonal housemade sorbets,  
vegan meringue, fresh fruit, tuile  
*vegan, gluten + nut-free*

## CHEESE

\$5 /10z | \$24 /50z

### Double Cream Camembert

*Poplar Grove, BC | soft, luscious, subtle*

### Le Pleine Lune

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

### Heavenly

*Carmelis, BC | semi-soft, goat, tangy, salty*

### Truffle Gouda

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

### Jurassic

*Terroir, BC | firm, tangy, sharp*

### Nostrala

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

### Bleu Claire

*Little Qualicum Cheese, BC | semi-soft, blue, tangy*

### Tiger Blue

*Poplar Grove, BC | semi-firm, blue, buttery, intense*