

## SWEET ENDINGS

### CARAMELIZED LEMON TART

Basil Sauce & Candied Hazelnut Praline

#### SUGGESTED PAIRING

Dow's Tawny Port

### BUTTERSCOTCH PUDDING

Baked Pudding, Spiced Whipped Cream

#### SUGGESTED PAIRING

Quady "Elysium"

### PINEAPPLE UPSIDE DOWN CAKE

Vanilla Gelato, Caramel Sauce

#### SUGGESTED PAIRING

Paradise Ranch Icewine

### VANILLA BEAN CRÈME BRÛLÉE

Biscotti

#### SUGGESTED PAIRING

Quady "Essencia"

### PEANUT BUTTER CRUNCH BAR

Chocolate Ganache, Espresso Anglaise  
Cinnamon Cream

#### SUGGESTED PAIRING

Fonseca Vintage Port

### ALL DESSERTS \$9\*

\*EXCEPTIONS

DAILY DESSERT TRIO, \$12

DAILY ARTISAN CHEESES, \$5 EACH

### DAILY DESSERT TRIO

Three items selected  
by Pastry Chef, Suzanne Knibbs,  
on a weekly basis.

### ARTISAN CHEESES

Morbier Ferme

Cow's Milk, Un-pasteurized, France

Tomme de Savoie

Cow's Milk, France

Roche Baron

Cow's Milk, Un-Pasteurized, France

Idiazabal

Hard, Sheep Milk, Spain

Chevre Noir

Goats Milk, Quebec

## PORT / DESSERT WINES

### PORT

	2OZ.
Penfolds Grandfather	19
Quinta Do Crasto	15
Fonseca Quinta Do Panascal	14
Graham's Late Bottled Vintage	9
Dow's Boardroom 10yr Tawny	8
Graham's Six Grapes	8

### ICEWINE

Paradise Ranch, Chardonnay, BC

### DESSERT WINE

Quady - Elysium, California
Quady - Essensia, California
Black Hills - Sequentia, BC
Chateau Guiraud Sauternes, France
Gunderloch Riesling Beerenauslese, Germany

1OZ.	2OZ.	1/2 BOTTLE
7	13	90

1OZ.	2OZ.
6	11
6	11
7	13
7	13
7	13

## DRINKS

### SPECIAL COFFEES 7

B52  
Spanish  
Bailey's  
Irish  
Monte Cristo  
Hart's Secret

### SHERRY 7

Harvey's Bristol Cream  
Tio Pepe  
Lustall Oloroso

### COGNAC, BRANDY & GRAPPA

#### COGNAC

Remy Martin VSOP 9  
Martell VSOP 9  
Hennessy VSOP 10  
Courvoisier VSOP 8  
Remy Martin XO 20

#### ARMAGNAC

St. Vivant VSOP 9

#### CALVADOS

Pere Magliore 9  
Morin VSOP 9  
Coeur de Lion 22

#### GRAPPA

Di Moscato, Maschio Beniamino 9

HART HOUSE RESTAURANT



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