

Dessert Menu

FROZEN LEMON MERINGUE PIE \$8

Chef's creation, served on a chocolate wafer crust,
baked meringue and raspberry coulis

CRÈME BRULÉE TRIO \$10

French vanilla bean crème brûlée
Island Sweetness berry crème brûlée
Chai Tea infused crème brûlée

CHOCOLATE TRUFFLE CAKE \$9

Vegan dark chocolate mocha cake with cashew
honey crust, Beaufort Winery blackberry currant
port style wine macerated berry sauce

LOCALS PIE OF THE DAY \$9

Homemade pie served with lavender gelato
& rosemary caramel sauce

HUCKLEBERRY CHEESECAKE \$10

Laurel's irresistible cheesecake recipe made with
Little Qualicum Cheeseworks Fromage Frais,
layered with Comox Valley wild huckleberry mousse

TRIO OF GELATO \$8

Homemade selection of gelato served with
an ancho pepper chocolate biscotti

DUO OF CHOCOLATE MOUSSE \$11

Decadent dark chocolate mousse,
white chocolate and raspberry mousse,
baked vanilla crisp

PEAR & BLUE CLAIRE GALETTE \$9

Little Qualicum Cheeseworks artisan Blue Claire
cheese and Anjou pear freeform short crust pie
served with red plum jelly

TASTER PLATTER \$13

Frozen Lemon Meringue Soufflé
Dark chocolate truffle terrine
Old fashioned berry tartlet
Chai tea crème brûlée