

DESSERT

RJB SIGNATURE DESSERT \$14 **Ub**

DOUBLE CHOCOLATE MASHED POTATO ALMOND BRIOCHE, FRAMBOISE COTTON CANDY
RASPBERRY SORBET, WARM CHOCOLATE SAUCE, BRITTLE COCOA TUILLE

'OKANAGAN NOIR' CHOCOLATE TASTING \$14

CRUNCHY CHOCOLATE FUDGESICLE, WHITE CHOCOLATE PANNA COTTA
WHIPPED MILK CHOCOLATE GANACHE CAKE, ROASTED HAZELNUT PRALINE BAR

DESSERT TASTINGS \$8 EACH

ARTISAN CHEESE

SELECTION OF HAND CRAFTED BC CHEESES
ROSEMARY FLAT BREAD, HESTER CREEK LEES HONEY, FRUIT MOSTARDA

OKANAGAN BLACKBERRY PAVLOVA

CRISP MERINGUE, OKANAGAN SPIRITS GIN SCENTED LEMON CURD
BLACKWELL DAIRY CREAM, PRESERVED BLACKBERRY SORBET

CARMELIS GOAT CHEESECAKE

BLISTERED BLUEBERRY COMPOTE, GRAHAM CRACKER WAFER

CHOCOLATE CARAMEL CRUNCH PUDDING

ARLO'S HONEY SPONGE TOFFEE, SALTED CARAMEL ICE CREAM

CRÈME BRÛLÉE, ALMOND TART

HESTER CREEK LEES POACHED RHUBARB, BROWNED BUTTER ALMOND SABLE
VANILLA CUSTARD, RASPBERRY MARSHMALLOW MERINGUE

ICE CREAMS & SORBETS

VANILLA & BLACKWELL DAIRY CREAM
SALTED CARAMEL ICE CREAM
SEASONALLY INSPIRED FEATURE
BLACKBERRY SORBET
RASPBERRY SORBET
RHUBARB SANGRIA SORBET

JASON WHITFIELD
PASTRY CHEF, RAUDZ CREATIVE CONCEPTS LTD.