

TABLEAU

BAR · BISTRO

dessert

GINGER CRÈME BRÛLÉE

classic vanilla shortbread

CHOCOLATE ESPRESSO MOUSSE

chocolate meringue, espresso
chantilly, chocolate espresso bean

HAZELNUT OPERA CAKE

caramelized cocoa nib, chocolate
sauce, frozen passionfruit parfait

MAPLE CHEESECAKE

gluten-free spiced crust
poached pear, cranberry fig compote

~ 8

CHEESE PLATE

a selection of 3 local and imported cheeses

~ 18

COFFEE & TEA

espresso ~ 3.5

coffee ~ 3

cappuccino ~ 4

loose leaf tea ~ 3.5

café au lait ~ 4

hot chocolate ~ 4

DESSERT WINE & PORT

Château Armajan
Sauternes ~ 14

Quinta do Crasto
LBV ~ 10

Sperling Late Harvest
Pinot Blanc Okanagan BC 12 ~14

M. Chapoutier
Banyuls ~ 12

Château Dereszla Aszú 5
Puttonyos Tokaji ~ 16

Taylor Fladgate
10yr Tawny Port ~ 12

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APÉRITIFS & DIGESTIFS

Chartreuse ~ 9	Ricard Pastis ~ 6
Lillet ~ 6	Grand Marnier ~ 8
Campari ~ 6	Fernet Branca ~ 10
Aperol ~ 6	Cynar ~ 7
Punt E Mes ~ 6	Averna Amaro ~ 8
Dolin Rouge ~ 7	Amaro Montenegro ~ 9
Red Dubonnet ~ 6	Absinthe ~ 12

eau de vie

Eau de Vie de Mirabelle ~ 12	Hennessy VS ~ 8
Blanche de Normandie ~ 11	Hennessy VSOP ~ 13
Calvados Morin VSOP ~ 9	Hennessy XO ~ 44
Liqueur au Cognac & Amandes ~ 12	Hennessy Paradis ~ 144
Okanagan Spirits Poire Williams ~ 14	J.Drouhin Marc De Bourgogne ~ 16
Pommeau de Normandie ~ 6	Grappa di Moscato Maschio Beniamino ~ 9

WHISKEY

Jack Daniels Single Barrel ~ 9	Aberlour A'Bunadh ~ 18
Basil Hayden ~ 10	Ardbeg 10yr ~ 17
Buffalo Trace ~ 8	Laphroaig Quarter Cask ~ 14
Jameson ~ 7	Glenfarclas 17yr ~ 20
Makers Mark ~ 8	Glenfiddich 12yr ~ 10
Rittenhouse Rye ~ 12	Glenlivet 15yr French Oak ~ 14
Woodford Reserve ~ 10	Highland Park 18yr ~ 28
Eagle Rare 10yr ~ 11	Glenmorangie 10yr ~ 13
Dark Horse ~ 8	Glenmorangie Nectar d'Or ~ 19
Bulleit Frontier Rye ~ 8	Macallan Amber ~ 18
Templeton Rye ~ 12	Oban 14yr ~ 20