

# TABLEAU

BAR · BISTRO

## *dessert*

### **CARDAMOM CRÈME BRÛLÉE**

spiced speculoos cookie,  
green apple sorbet

### **DARK CHOCOLATE MOUSSE**

salted caramel, sour cherry sauce,  
morello cherry toasted marshmallow

### **RUM RAISIN RICOTTA CHEESECAKE**

vanilla crème anglaise,  
warm maple roasted pears

### **PASSIONFRUIT & CHOCOLATE CAKE DOME**

soft raspberry & crispy almond  
meringues, raspberry sorbet

~ 8

### **CHEESE PLATE**

a selection of 3 local and imported cheeses

~ 16

### **COFFEE & TEA**

espresso ~ 3.5  
cappuccino ~ 4  
café au lait ~ 4

coffee ~ 3  
loose leaf tea ~ 3.5  
hot chocolate ~ 4

### **DESSERT WINE & PORT**

Château Loupiac  
Gaudiet ~ 10

Quinta do Crasto  
LBV ~ 10

Kanazawa Late Harvest  
Pinot Blanc Okanagan BC 11 ~ 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	La Fée Absinthe ~ 10
Red Dubonnet ~ 6	Taboo Absinthe ~ 10

## *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	J.Drouhin Marc De Bourgogne ~ 16
Okanagan Springs Canados ~ 14	Grappa di Moscato Maschio Beniamino ~ 9
Pommeau de Normandie ~ 6	Torres Solera 5yrs Brandy ~ 7

## WHISKEY

Jack Daniels Single Barrel ~ 9	Aberlour A'Bunadh ~ 14
Four Roses Single Barrel ~ 10	Ardbeg 10yr ~ 17
Buffalo Trace ~ 8	Laphroaig Quarter Cask ~ 14
Jameson ~ 7	Glenfarclas 17yr ~ 16
Makers Mark ~ 8	Glenfiddich 12yr ~ 10
Rittenhouse Rye ~ 10	Glenlivet 15yr French Oak ~ 14
Woodford Reserve ~ 10	Highland Park 18yr ~ 25
Eagle Rare 10yr ~ 11	Glenmorangie 10yr ~ 13
Dark Horse ~ 8	Glenmorangie Nectar d'Or ~ 17
Wild Turkey 81 ~ 9	Macallan Amber ~ 18