

Dessert Beverages

DESSERT WINE

	2oz
Clos du Soleil, Saturn, BC	7
Quails Gate Optima, BC	7.5
Burrowing Owl, Coruja, BC,	8
Mission Hill, Riesling Ice Wine, BC	14

PORT

	2oz
Bin 27 - Fonesco Porto	12
Taylor 10	18
Taylor 20	25

SPECIALTY COFFEE & TEAS

Irish Coffee

1.5oz Jameson Whisky, filter coffee, whipped cream 12

Monte Cristo Coffee

1oz Grand Marnier, 0.5oz Kahlua, filter coffee, whipped cream 12

Spanish Coffee

1.5oz E&J Brandy, filter coffee, whipped cream 12

B52 Coffee

0.5oz Grand Marnier, 0.5oz Bailey's, 0.5 oz Kahlua,
filter coffee, whipped cream 12

Blueberry Tea

1oz Grand Marnier, freshly steeped Earl Grey Tea,
cinnamon stick, orange slice 12

Dessert Menu

Dark Chocolate Mousse | 16

chocolate cake, haskap berry, chocolate crumble,
Winter spiced sponge

Fig & Apple Cake | 16

cranberry gel, apple butter, Earl Grey mousse,
crispy apples, cinnamon cream

Canadian Maple Custard | 17

sea salt sugar cookie, maple ganache, orange
spice sponge

Yuzu Vegan Tart | 17

vegan yuzu raw chocolate, raspberry sorbet,
textures of berries

Pistachio Lemon Raspberry Cheesecake | 17

pistachio sponge, lemon cake, raspberry gel,
almond crumble, pistachio ice cream

House-Made Sorbets | 3 PER SCOOP

served with fresh fruit and berries

Cheese Board | 22

a selection of artisan cheeses, house made preserve,
pickled vegetables, fresh fruit, crostini



GLUTEN FREE



VEGAN



NUT FREE



SPARKLING HILL RESORT

BREAKFAST: 6:30 AM - 10:00 AM | LUNCH: 12:00 PM - 2:00 PM

DINNER: 5:30 PM - 9:00 PM