

THE EMPRESS ROOM

Desserts

Empress Chocolate Symphony 18

*Valrhona Ivoire Creameux, Jivara Milk & Manjari Dark Chocolate Mousse,
Crispy Hazelnut Strussel, White & Dark Chocolate Truffles,
Warm Passion Fruit White Chocolate Ganache*

The Three Nuts 17

Pistachio, Hazelnut & Almond Mousse, Chocolate Fudge Brownie, Blood Orange Paté

Mascarpone Cheesecake 14

Frosted Citrus Mascarpone Cheesecake, Crispy Gianduja Feuilletine, Cassis Coulis

Chocolate & Almond Pudding 14

*Dark Chocolate Almond Pudding, Caramelia Ice Cream,
Cocoa Nib Tuille, Candied Macadamia*

Berries & Flowers 15

*Raspberry & Rose Petal Ricotta Tart, Wild Berry Sorbet, Raspberry Balsamic Glaze,
Sesame Snap, Rose Petal Meringue*

Grand Marnier Poached Pear 15

*Citrus Scented Moussline, Cinnamon Toasted Brioche, Empress Honey Caramel,
Strawberry Coulis*

Island Artisan Cheese 22

*Chef's Choice of Four Finest Local Cheeses Served with House Baked Rainforest Bread,
Apricot Preserve, Empress Honey, Sundried Fruit, & Candied Nuts*

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Specialty Coffees

Café Royale

*Coffee with Baileys, Grand Marnier
and Amaretto*

9

Victoria's Secret

*Coffee with Dark Crème de Cacao and
Peppermint Schnapps*

9

Monte Cristo

Coffee with Kahlua and Grand Marnier

9

Spanish Coffee

Coffee with Brandy and Kahlua

9

Irish Coffee

Coffee with Irish Whisky and Irish Mist

9

Dessert Wines

Botrytis Affected Optima

Quails' Gate, British Columbia

16

Late Harvest Reserve Riesling

Mission Hill, British Columbia

16

Venturi - Shulze

Brandenburg #3, Vancouver Island

21

Riesling Ice Wine

Gehringers Brothers, British Columbia

19

Riesling Ice Wine

Mission Hill, British Columbia

27

Sauternes

Château d'Armajan des Ormes, France

14

Cowichan Black

Averill Creek, Vancouver Island

12

Flight of Four Taylor's Tawny Ports

10 yr, 20 yr, 30 yr, 40 yr

\$64