THE EMPRESS ROOM

Desserts

Valrhona Dark Chocolate Empress-phere 18
Award winning Pastry Chef D'Oyen Christie's Signature Dessert featuring
Rich Dark Chocolate Soufflé Cake, Nougat Ice Cream and Cowichan Blackberry Coulis

Dessert Trio 18
Vanilla Bean Crème Brûlée, Devil's Chocolate Cake, Ginger Pear Cheese Cake

Pumpkin Raspberry Pie 14
Greek Yogurt Zabaglione, Empress Honey Filo

Trio of Crème Brûlée 14
Vanilla Bean, Gianduja Milk Chocolate, Toasted Cocoa Nib & Coffee
Lemon Madeleine, Biscotti, Chocolate Shortbread

Warm Sticky Toffee Pudding 14
Cognac Sabayon, Maple Butter Walnuts

Empress Peanut Butter & Chocolate Cake Sandwich 14
Homemade Peanut Butter & Devil's Chocolate Cake, Valrhona Chocolate Caramel Sauce

Espresso Verrine 14
Sweet & Salty Caramel Coconut Cream, Gluten-free Shortbread

Island Artisan Cheese 22
Chef's Choice of Four Finest Local Cheeses Served with Artisan Bread & Condiments

Regular or Decaffeinated illy Coffee 5
Selection of Fairmont Teas 5

D'Oyen Christie
Award Winning Executive Pastry Chef

THE EMPRESS ROOM

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
Gehringer 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