

THE EMPRESS ROOM

Desserts

Empress Showstopper 24

(Minimum 2 people per order)

Tableside Dessert featuring Chocolate, Seasonal Fruits, & Cakes

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 & Cowichan Blackberry Coulis

Dessert Trio 18

Vanilla Bean Crème Brûlée, Devil's Chocolate Cake, Lemon Lime Cheesecake

Empress Peanut Butter Brownie Crunch 14

*Dark Chocolate Brownie, Housemade Chunky Peanut Butter Mousse
Burnt Orange Ice Cream, Salted Caramel Vanilla Sauce*

Earl Grey Tea Crème Brûlée 14

Raisin Scone Chip, Grand Marnier Devonshire

Lemon Lime Cheesecake 14

Seasonal Berries, Raspberry Coulis

Valrhona White Chocolate & Mascarpone Gateaux 15

Muscat Berry Gelée

Island Artisan Cheese 22

Chef's Choice of Four Finest Local Cheeses served with Artisan Bread & Condiments