

# O'DOUL'S

RESTAURANT & BAR

## DESSERTS



All desserts made in-house by Welbert Choi.

**Yuzu Lemon Meringue Tart ...9.**

black sesame crust, vanilla sake gelée, blueberry sorbet  
*Try with Errazuriz Late Harvest Sauvignon Blanc*

**Lavender Crème Brûlée ...9.**

Chilliwack honey madeleine, seasonal berries  
*Heavenly with Arrowleaf Late Harvest Vidal*

**Golden Ears Neufchatel Cheesecake...9.**

dark chocolate and Agassiz hazelnut praline, malted espresso anglaise  
*Try with Rocky Creek Wild Blackberry*

**Warm Okanagan Apple Fritters...9.**

spiced sugar, espresso pot de crème  
*Try with Venturi-Schultz Brandenburg No. 3*

**Triple Chocolate Crémeux...10.**

Phillips Brewery chocolate porter ice cream, hazelnut powder  
*Perfect with La Frenz Tawny*

**BC Artisan Cheese Plate...14.**

soft and firm local cheeses, dried fruit compote, roast nuts  
*Try with Gehringier Riesling Icewine*

**Flavoured Gelato or Sorbet Trio...9.**

house-made waffle basket, seasonal berries

Add a scoop of gelato to any dessert...2.

To accompany your dessert O'Doul's is proud to offer an extensive Dessert Wine List along with Ports, Sherries, Special Dessert Coffees, Cognacs, Brandies and a lovely collection of Single Malt Scotch & Irish Whiskeys.

**Pedro's** Organic Coffee Drinks available

*Please ask your server for a freshly made*

Espresso	3.
Cappuccino	4.
Café Latte	4.
Café Mocha	4.
Americano	3.
Steamed Milk	3.
extra espresso shot	1.