

Evening Desserts

House-made Ice Creams and Sorbets \$10

Choose from seasonal varieties

Apple Toffee Cheesecake \$11

Apple caramel soup, maple pecan ice cream

Chai Brulee \$11

Gulab Jamun in cardamom lemon syrup, fresh pineapple and saffron sugar

Warm Chocolate Bread Pudding \$12

Coconut lime sorbet, cream anglaise, mango, passion fruit coulis

Aura Blackforest Gateau \$12

Devil's Food Cake, Manjari chocolate sour cherry mousse, Kirsch cream and cherry consommé

Dessert Tasting for Two \$21

A selection of house made treats, changes daily, ask your server

Artisan Cheese Plate Three \$15 Five \$21

Please ask your server for our current cheese list & condiments

dessert wines 2oz.

Mt. Boucherie Late Harvest Pinot Noir	Westbank	\$7
Chalet Estates Late Harvest Trebbiano	Saanich Peninsula	\$9
Nivole Moscato d'Asti	Piedmont, Italy	\$9
Sea Cider Pommeau Cider	Saanich Peninsula	\$9
Tugwell Creek "Kickass Currant" Mead	Sooke	\$10.5
Venturi Schulze "Brandenburg 3"	Vancouver Island	\$12
Prospect Winery Vidal Icewine	Oliver	\$13.5
Jackson Triggs Riesling Icewine	Oliver	\$13.5

port-style

Starling Lane Wild Blackberry Port	Saanich Peninsula	\$9
Cherry Point "Cowichan" Blackberry	Vancouver Island	\$9
Alderlea "Hearth" Port	Vancouver Island	\$9.5
Vista d'Oro Walnut	Langley	\$12

ports

Taylor First Estate	Portugal	\$7
Taylor 10 Year Tawny	Portugal	\$9
Quinta do Panascal 2001	Portugal	\$12

sherry

Dry Sack	Jerez, Spain	\$7
Tio Pepe	Jerez, Spain	\$7
Bristol Cream	Jerez, Spain	\$7
Nutty Solera Oloroso	Jerez, Spain	\$7

Aura Cheeses

Served with Lavash & Raincoast Crisps

3cheese with 2 condiments \$15

5 cheeses with 3 condiments \$21

Additional cheese \$4.5

Additional condiment \$1

Canadian

Ash Ripened Camembert (Cow)

Moonstruck cheeses, Salt Spring Island BC

Organic, mild and creamy

La Pyramide (Goat)

Farmhouse Natural Cheeses, Agassiz, BC

French style goat's milk cheese, ash ripened to a complex and balanced finish

Goat Cheddar (Goat)

Farmhouse Natural Cheeses, Agassiz, BC

Mild flavour and texture with a buttery finish

White Grace (Cow)

Moonstruck Cheeses, Salt Spring Island BC

English style hard white cheese, crumbly, fresh, tangy

Tiger Blue (Cow)

Poplar Grove Cheeses, Naramata BC

Intense and aromatic, slightly sweet and soft

Grizzly Gouda (Cow)

Sylvan Star Cheeses, Alberta

Aged 12-15 months to produce a mature, rich and sharp cheese

International

Colston Bassett Stilton (Cow)

Colston Bassett, Nottinghamshire, UK

Rich mineral tang and buttery texture with mellow fruit finish

Cave Aged Gruyere (Cow)

Switzerland, EU

Creamy, nutty and earthy

Manchego (Sheep)

Spain, EU

Full bodied with a tangy farmhouse flavour

St. André (Cow)

France, EU

Soft ripened triple cream cheese, extremely rich and smooth

Condiments

Local Rhubarb Preserve

Blackberry pesto

Smoked Salt and Pepper Cashews

Bergamot Agave Nectar

Zucchini Mustard

Cumin Peanut Butter

Seasonal Fruit & Berries

