

## Desserts

### Crunchy Hazelnut Japonaise **12**

Darjeeling Chai Mousse, Raspberry Coulis, Dark Chocolate Bark

**GF**

### Caramel and Haitian Chocolate Pâté **12**

Cacao Marshmallows, Coffee Mousse, Maldon Salt

**GF NF**

### Lemon-Almond Cake **12**

Blackberry-Coconut Sorbet, Blackberry Compote

**GF LF**

### Tonka Bean Crème Brûlée **12**

Matcha Tuille, Berry Pearls, Mint Snow

**NF**

### Blood Orange Cheesecake **12**

Pistachio Purée, Coriander Gelato, Yuzu Crema, Tapioca Pearls

**GF**

### Canadian Artisan Cheese Plate **19**

Selection of Canadian Cheeses, Dried Fruit Chutney,  
Sliced Pretzel Roll, Herbed Lavosh and Pecan Crostini

## After Dinner Drinks

Coffee / Tea **3**

Espresso / Cappuccino **4**

Double shot, add **2**

### Champagne

Taittinger, Brut, Reims, France **95**

Pommery, Brut Royal, Reims, France **100**

### Sparkling Wine

Freixenet, Cordon Negro Brut, Spain **38**

Cipes, Brut, Canada **50**

Bird in Hand, Adelaide Hills, Australia **65**

Canella, Prosecco, DOCG **37**

### Sparkling Wine by the Glass, 5 oz

Canella Prosecco, Italy **9**

### Dessert Wine by the Glass, 2 oz

Château Loupiac-Gaudiet, Bordeaux, France **7**

### Ice Wine, 375 ml

Mission Hill SLC, Okanagan, Canada **120**

### Bordeaux, 375 ml

Château Loupiac-Gaudiet, Loupiac **38**

Château Roumieu, Sauternes **46**

### Italy – Sweeter White

Marcarini Moscato d’Asti, Piedmont, DOC **45**

Moscadello Florus, Villa Banfi, 500 ml **57**

### Spain – Sweeter White

Ochoa Moscatel, 500 ml **54**

### Liqueurs, 1 oz

Baileys **7.5**

Kahlua **7.5**

Grand Marnier **7.5**

Crème de Cacao **7.5**

Drambuie **7.5**

Frangelico **7.5**

### Port by the Glass, 2 oz

Taylor Fladgate 10 year **10**

Taylor Fladgate Late Harvest **8**

Taylor Fladgate 20 year **18**

## **Specialty Coffees**

All specialty coffees contain 1 oz alcohol

### **Irish Kiss 9**

Bailey's Irish Cream, Coffee Liqueur,  
Coffee, Whipped Cream

### **Coffee Nudge 9**

Dark Crème de Cacao, Coffee Liqueur,  
Brandy, Coffee, Whipped Cream

### **Monte Cristo 9**

Kahlua, Grand Marnier, Coffee,  
Whipped Cream

### **Mocha Berry 9**

Chambord Raspberry Liqueur, Cocoa Powder,  
Coffee, Whipped Cream

### **Hot Shot 8**

Galliano, Coffee, Whipped Cream

10.17.16

For reservations, 403.762.6300  
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