

~ dessert tapas ~

Choice of Three Tastings 15

Choice of Two Tastings 12

Warm Raisin  
Toffee Pudding  
*Burnt Caramel,  
Sesame Seed Brittle,  
Grand Marnier Stewed Apricots*  
**NF**

Cacao Barry Chocolate Pâté  
*Maple Cream Cheese,  
Saskatoon Berry Compote*  
**GF, NF**

Dulce de Leche  
*Braised Pineapple and Raisin,  
Toasted Coconut, Smoked Sea Salt*  
**GF, NF, VEGAN**

Espresso Pot de Crème  
*Tiramisu Mousse,  
Orange Pistachio Biscotti*

Caramelized Apple and  
Mascarpone Cheesecake  
*Apple Gelée, Cranberry Coulis*  
**GF, NF**

Pumpkin Profiterole  
*White Chocolate Fondant,  
Candied Pumpkin Seeds*  
**NF**

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Canadian Artisan Cheese Plate 19

*Le Bleu d'Élizabeth, 14 Arpents, Rondoux Pur Chèvre,  
3-Year Old Grand Cheddar, Dried Fruit Chutney,  
Baguette and Ciabatta Buns*

~ 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

Ice Wine, 375 ml

Mission Hill SLC, Okanagan, Canada 120

Sauternes, Bordeaux, 375 ml

Château Loupiac-Gaudiet 38

Château Roumieu 46

### Italy – Sweeter White

Marcarini Moscato d'Asti, Piedmont, DOC 45

Moscadello Florus, Villa Banfi, 500 ml 57

### Spain – Sweeter White

Ochoa Moscatel, 500ml 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

## ~ 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*

10.14.15

For reservations, 403.762.6300  
[banffcentre.ca/dining](http://banffcentre.ca/dining)



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