



# Island Lake Lodge

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<b>Lemon &amp; Olive Oil Cake</b>	\$11
frozen lemon sabayon, extra virgin olive oil cake, fresh berries, natural berry compote, broken meringue <i>Suggested Pairing; Oloroso Sherry, Jerez Spain \$8</i>	
<b>Seasonal Fruit Galette</b>	\$11
goat cheese ice cream, bourbon caramel, honeycomb <i>Suggested Pairing; Freixenet Negro Brut Cava, Spain \$11</i>	
<b>Gateau Opéra</b>	\$12
almond sponge, coffee cream, dark chocolate ganache, cocoa nib nougatine, snap dragons <i>Suggested Pairing; Benedictine B &amp; B French Spiced Cognac \$7</i>	
<b>Crème Brûlée</b>	\$10
evolving and revolving flavours, biscotti <i>Wine Pairing; will be selected to compliment chef's creation</i>	
<b>Dark Chocolate Torte</b>	\$12
caramelized white chocolate bark, chocolate macaron, guinness chocolate ice cream, red wine jelly <i>Suggested Pairing; La Frenz Tawny, Naramata Bench BC \$8</i>	
<b>Ice Cream or Sorbet</b>	\$9
cycling flavours, toasted pirouline biscuit, fresh berries	
<b>Canadian &amp; Artisan Cheese</b>	\$6/each
fresh fruits and dried fruit & nut bread	
<b>Espresso</b>	\$3
<b>Cappuccino</b>	\$4.5
<b>Zaltana "Island Lake Blend" Organic Fair Trade Coffee</b>	\$3
<b>Asteria locally blended teas</b>	\$3