

DESSERTS \$8.5

- > CRÈME BRÛLÉE
- > LEMON SABAYON TART with raspberry coulis
- > HOUSE MADE ICE CREAM OR SORBET
- > CHOCOLATE HAZELNUT DOME CAKE with crème anglaise
- > PECAN PIE with warm caramel sauce
- > VANILLA CHEESECAKE with strawberry coulis
- > SEASONAL FRUIT PLATE

THE FORT GARRY
HOTEL, SPA AND CONFERENCE CENTRE



the palm lounge

SUMMER drink features

COCKTAILS

- > CAIPIRINHA 1oz Leblon cachaça rum, lime, simple syrup. **\$7.5**
- > LUNAR ROSA 1oz Dillon's Rose Gin, specialty brewed iced tea, simple syrup + orange. **\$9**
- > CANADIAN SAZERAC 2oz Crown Royal Northern Harvest Rye, Peychaud + Angostura bitters w/ sugar cube, + Absinthe seasoning. **\$10.5**

SPARKLING APERTIFS \$11* / \$18

- > PERISECCO CUCUMBER with elderflower on the rocks + house grown mint. **\$7.5**
- > LOLA ROSE - Pelee Island, Ontario VQA - 5 oz glass. **\$10.5**

WINE

- > OSCAR'S WHITE -Quevedo, Portugal
5 oz - **\$10.5** / 8 oz - **\$16** / bottle - **\$42**

see our live **MUSIC** calendar inside