

# Dessert

## sweets

**portico's chocolate pot de crème**  
house made with callebaut chocolate & mascarpone

\$10

**crème brûlée with seasonal berries**  
a house made classic

\$10

**mom's favourite**  
black bottom chocolate pecan pie with house made caramel cream

\$10

**dessert of the day**

\$10

**fresh seasonal fruit plate**

\$10

**local artisan cheese**

\$17

lingonberry preserve, nuts and toast points

## hot drinks

**maraschino cherry**  
coffee with crème de cacao & cherry brandy

\$ 9

**seattle schnapps**  
coffee with starbucks cream & peppermint schnapps

\$ 9

**french b-52**  
coffee with kahlua French vanilla baileys & grand marnier

\$ 9

**white hazelnut**  
coffee with white chocolate godet & frangelico

\$ 9

**blueberry tea**  
grand marnier amaretto & orange pekoe tea

\$10

**Carl MacNeil**  
Executive Chef