

DESSERTS

- Caramel Apple Donut "Bread" Pudding**, house yeast donuts, caramelized Granny Smith and Honeycrisp apples, black pepper pecans, cinnamon, cloves and brown sugar, salted caramel, Beecher's reserve cheddar, Maker's Mark ice cream13
Graham's, 20 year Tawny Port....15
- Flourless Semi-Sweet Chocolate Volcano Cake**, warm caramel, ganache, vanilla crème, shaved white chocolate12
Graham's, Vintage Port 2011....16
- Grand Marnier Crème Brulee**, crackling sugar crust, raspberries 9
Sichel, Sauternes 2010....10
- Banana Cream Pie**, hazelnut shortbread crust, banana cream, salted caramel, whipped cream, white chocolate 11
Beringer, Nightingale 2004....19
- Bourbon Bacon Sundae**, Maker's Mark Ice cream, tempura bacon bites, maple sambal, salted caramel, whipped cream, Marcona almonds, Woodford Reserve bourbon cherries12
John Howie Small Batch Elijah Craig....15
- New York Style Cheesecake**, graham cracker crust, crème fraiche topping, huckleberry reduction..... 11
Planeta, Passito di Noto 2010....12
- Meyer Lemon Pie**, graham cracker crust, fresh Meyer lemon juice vanilla bean cream, white chocolate, raspberry coulis..... 10
Inniskillin, Riesling Ice Wine, Niagara Peninsula 2014....22
- Olympic Mountain Sorbet or Ice Cream**, 8
- Salted Caramel and Chocolate Ganache Tart**, shortbread crust, semi-sweet chocolate, caramel, fleur de sel, salted caramel ice cream..... 11
Taylor Fladgate, Late-Bottle Vintage Port 2012....8

TABLESIDE

DESSERTS FOR TWO

- Bananas Foster**, The Classic Recipe from Brennan's in New Orleans, banana, brown sugar, butter, banana liqueur, Cruzan "151" rum, and cinnamon served on vanilla Ice cream 24
- Cherries Jubilee**, Created for the Queen of England during The Jubilee Celebration, tart cherries, brown sugar, butter, Courvoisier cognac, Chambord and cinnamon served on vanilla Ice cream 22

CHEESE

Served with golden raisin jam, honeycomb, Marcona almonds, dried apricot, and fresh baked walnut bread

One Selection 7 / Three Selections 18

Humboldt Fog, California, Goat's Milk, light, rich, and tangy

Beecher's Flagship Reserve Cheddar, Washington, Cow's Milk, nutty and sharp

Fromager d'Affinois, France, Cow's Milk, rich butter cream

Rogue River Blue, Oregon, Cow's Milk, rich, creamy, mineral finish

5 year Reggiano Parmigiano Reserve, Italy, Cow's Milk, sharp, nutty, salty

COFFEE

- French Press Coffee**5 / 10
- Espresso / Double** 4 / 6
- Latte / Cappuccino / Mocha**5