

DESSERTS

White Chocolate Coconut Cake, Three layers of white chocolate cake, coconut, cream cheese frosting, strawberry coulis, fresh berries, shaved white chocolate	13
Flourless Semi-Sweet Chocolate Volcano Cake, warm caramel, ganache, vanilla crème, shaved white chocolate	12
Grand Marnier Crème Brulee, crackling sugar crust, raspberries	9
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 cream	13
New York Style Cheesecake, graham cracker crust, whipped crème fraîche, huckleberry reduction	11
Meyer Lemon Pie, graham cracker crust, fresh Meyer lemon juice vanilla bean cream, white chocolate, raspberry coulis.....	10
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

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, Torres 10 Year brandy, 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

Coombe Castle Blue Stilton, England, 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