

DESSERTS

New York Style Cheesecake , graham cracker crust, lemon crème fraiche, Mt. Rainier huckleberry coulis,	8
Flourless Semi-Sweet Chocolate Volcano Cake , warm caramel, ganache, vanilla crème, shaved white chocolate	9
Two Truffle Tortes , Dark Chocolate and White Chocolate Bailey's Irish Crème , fresh pomegranate, pomegranate syrup, hazelnut biscotti, steamed milk with Frangelica and Baileys	10
Classic Vanilla Bean Crème Brûlée , crackling sugar crust	6
Meyer Lemon Pie , white chocolate drizzle, graham cracker crust vanilla crème and strawberry coulis	8
Sorbet Sampler , a trio of Olympic Mountain Sorbets In almond Florentine cups	8
* A single flavor of sorbet	6
Ice Cream Sampler , a trio of Olympic Mountain Ice Creams In almond Florentine cups	8
* A single flavor of ice cream	6

TABLESIDE

DESSERTS FOR TWO

Bananas Foster , The Classic Recipe from Brennan's in New Orleans, banana, brown sugar, butter, banana liquor Lemon Hart "151" rum, and cinnamon served on vanilla Ice cream.....	18
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	18

CHEESE

Served with cherry-fig compote, honeycomb, Marcona almonds, dried apricot, and fresh baked walnut bread

One Selection 6 / Three Selections 15

Montagnola Bleu, Germany, Cow's Milk, creamy, buttery bleu

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

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

Delice D' Bourgogne, France, Cow's Milk, buttery and sweet

Drunken Goat, Spain, Goat's Milk, red wine marinated, smooth, firm and creamy

Old Apple Tree Tomme, Washington, Cow's Milk, mild and sweet

Mitica Sottocencere with Truffle, Italy, Cow's Milk, ash rind, truffle, juniper, licorice, and ginger