

Desserts

Crème Brûlée ^{GF} vanilla custard, caramelized shell 10

Almas das Calçadas Rainwater 5yr medium-dry 8 (3 oz)

Burnt Basque Cheesecake miso-dulcey cremeux, tahini Chantilly,
miso dark chocolate cookie, caramelized cacao nibs 12

Taylor Fladgate 10yr Tawny 9 (3 oz)

Blueberry-Lemon Parfait ^{GF} lemon cream, blueberry-basil sauce, lemon poppy seed cake 8

Huet 'Le Mont' Moelleux Vouvray, FRA 2009 20 (3 oz)

Grapefruit-Honey Cake Layers of honey cake and earl grey custard, whipped mascarpone, grapefruit gel, candied grapefruit zest, honey meringue 10

Dr. Loosen 'Beerenauslese' Riesling Mosel, DEU 2018 27 (3 oz)

Cookies two of our pastry Chef's indulgence of the day 6

Royal Tokaji 'Aszu' 5 puttonyos, HUN 2016 20 (3oz)

Sorbet ^{GF} or **Ice Cream** two scoops of Olympic Mountain Creamery flavor of the day 9

After Dinner Cocktails

Burnt Ray ^{GF} Amaretto, Kahlua, dark crème de cocoa,
Caffé Vita coffee 13

Cup of Joe ^{GF} Sailor Jerry rum, Kahlua, cinnamon,
Caffé Vita coffee 13

Caffé Vita Coffee regular or decaf 5

Espresso 5.5 latte or cappuccino 6.5

Items marked with GF are gluten friendly