

Desserts

Crème Brûlée ^{GF}

vanilla custard, caramelized shell 10

Dagueneau 'Les Jardins de Babylone'
Petite Manseng, Jurançon, FRA 2015 40 (3 oz)

Chocoflan

chocolate cake topped with a layer of flan, walnut-caramel drizzle 10

Taylor Fladgate 10yr Tawny 9 (3 oz)

Caramel Apple Verrine ^{GF}

layers of caramel sauce, vanilla pastry cream, apple compote,
almond oat-streusel 9

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

Cookies

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

Royal Tokaji 'Aszu' 5 puttonyos, HUN 2017 20 (3oz)

Olympic Mountain Creamery Sorbet ^{GF} two scoops of
the flavor of the day 9

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

Olympic Mountain Creamery Ice Cream two scoops of
the flavor of the day 9

Alvear Solera Pedro Ximénez Sherry 1927 22 (3 oz)

After Dinner Cocktails

The Nutty Pirate Kraken spiced rum, Frangelico hazelnut liqueur, Kahlua, Caffé Vita cold brew, salted vanilla-hazelnut whipped cream 14

Banana-Rac Michter's small batch rye, Boulard VSOP Calvados,
Giffard Banane du Brésil, peychaud's bitters, Absinthe wash, neat 16

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