

Desserts

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

Chocolate-Raspberry Cheesecake Oreo crust, chocolate ganache, raspberry sauce 12

Caramel Apple Verrine ^{GF} layers of caramel sauce, vanilla pastry cream, WA apple compote, almond oat-streusel 9

Affogato ^{GF} Caffè Vita Espresso, Olympic Mountain Creamery Madagascar vanilla ice cream, gluten free sugar cookie 9

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

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

Warm Brie honey, apple butter, Marcona almonds, rosemary croccantini 16

After Dinner Cocktails

Toddy by Nature Plantation dark rum, St. Elizabeth's allspice dram, honey, lemon, served hot 14

Burnt Ray Amaretto, Kahlua, crème de cocoa, coffee, whipped cream 14

La Bonita Cazadores reposado tequila, St. George spiced pear liqueur, Benedictine, served warm 14

Caffé Vita Coffee regular or decaf 5 **Espresso** 5.5 **Latte or Cappuccino** 6.5

Private Selection Bourbon 1.5oz

Old Forester 'Ray's Private Selection No. 3' 100 Proof Bourbon 14

Four Roses 'Ray's Private Selection No. 1' Barrel Strength Bourbon 20

Dessert Wine 3oz

Taylor Fladgate 10yr Tawny Port 9

Taylor Fladgate 20yr Tawny Port 16

Taylor Fladgate 30yr Tawny Port 26

Taylor Fladgate 40yr Tawny Port 50

Château Haut-Mayne Sauternes, FRA 2019 24

Alvear Solera Pedro Ximénez Sherry 1927 22

Almas Das Calcadas 5yr "Rainwater" Madeira 8

Royal Tokaji 'Aszú' 5 puttonyos, HUN 2013 20

Items marked with GF are gluten friendly