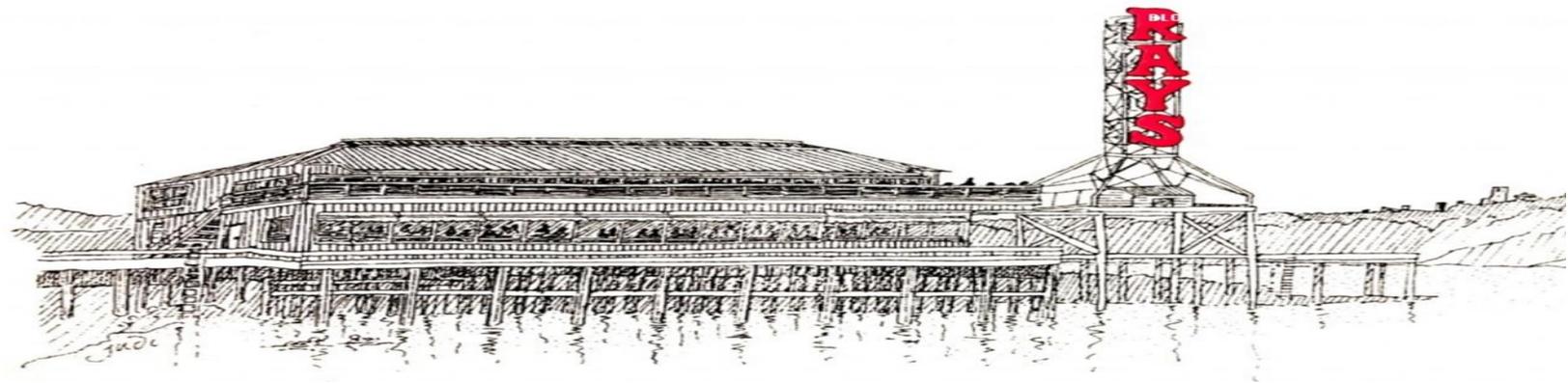


RAYs

Dessert Menu

Spring - Summer 2026



Legend

V – Vegetarian | **DF** – Dairy Free | **GF** – Gluten Free | **VGN** – Vegan

A 20% service charge and 4% administrative fee will be added to all food and beverage. 100% of the 20% service charge is paid out to our culinary and wait-staff. WA State Sales Tax and service charge are subject to change without notice.

Spring – Summer 2026

Plated Desserts

select one dessert for your group
dessert counts are due 10 days prior to your event

Dessert Sampler – trio of mini desserts, \$17

- Vanilla crème brûlée ^{GF}
- Chocolate Budino ^{GF}
- Seasonal fruit tartlet ^V

Tartlet Trio, \$17

- Citrus tart ^V
- Seasonal fruit tart ^V
- Chocolate tart ^V

Farmers Market Fruit Crisp – seasonal Washington fruit, almond oat topping
vanilla bean ice cream, \$18

Crème Brûlée – vanilla, \$16

Olympic Mountain Ice Cream or Sorbet - shortbread cookies, \$12

Buffet Desserts

Sweet Bites- trio of mini desserts

- Vanilla crème brûlée^{GF}
- Chocolate Budino^{GF}
- Seasonal fruit tartlet^V

\$15 per guest for three pieces

Cookie Connoisseur Collection

- Chocolate chip
- Peanut butter
- Chocolate with white chocolate chips
- Vanilla (**gluten free**)

\$33 per dozen

2 dozen minimum per cookie flavor

Brownies

Deluxe brownies, with nuts, \$40 per dozen

Brownies, nut free, \$36 per dozen

2 dozen minimum per brownie selection

Cupcakes

Choice of chocolate, vanilla or lemon
(cake and/or frosting)

\$58 per dozen

2 dozen minimum per cupcake flavor