

DESSERTS

and suggested beverages by the glass

INDIVIDUAL APPLE PIE <i>served warm / house made vanilla bean ice cream</i> Benson Vineyards Ice Wine Viognier / 16	12
HUCKLEBERRY CHOCOLATE HAZELNUT TORTE <i>four layer torte / huckleberries / chocolate / hazelnut</i> Maryhill Muscat Canelli / 9	14
PORT SABAYON AND FRESH FRUIT TRIFLE <i>seasonal fruit and berries / cake fingers / refreshing port sabayon</i> Graham's Six Grapes / 8	12
TRIO BRULÉE <i>Vanilla / mocha / lemon</i> Dow's LBV 2000 / 10	12
CHOCOLATE FANTASY <i>Mayan hot chocolate / huckleberry two-chocolate bon bon /</i> <i>milk chocolate truffle / dark chocolate ice cream</i> Tia Maria Dark Coffee Liqueur / 7.25	14
CHEESE OFFERINGS <i>selection of three Washington State artisan cheeses /</i> <i>house-made crackers / fruit compote</i> Quinta do Vesuvio 2001 Port / 18	14
TRIO OF SORBETS - CHEF'S CHOICE	10
TRUFFLES AND JELLIES <i>an assortment of housemade truffles / fruit jellies</i>	8
HOUSE MADE ICE CREAM <i>vanilla / strawberry / chocolate / or special flavor selection</i>	8

DESSERT BEVERAGES

Our finest after-dinner recommendations

<i>Served in a snifter / warmed or at room temperature:</i>		<i>Apéritifs / served chilled or at room temperature:</i>	
Tuaca Italian Liqueur	7.50	Dry Sack dry sherry	6.50
B & B Brandy and Benedictine liqueur	8.00	Harvey's Bristol Cream cream sherry	7.00
Hennessey XO fine aged cognac	18.00	Dubonnet Rouge	6.50
Beautiful (Courvoisier & Grand Marnier)	10.00	Lillet French Apéritif Wine	6.50
"French Connection": Courvoisier & Amaretto /	10.00	Pims No. 1 Cup	7.00
		Campari Milano Bitter	7.00
<i>Cordials / served at room temperature or to your specification:</i>			
Romana Sambucca Classico	7.00		
Tia Maria Dark Coffee Liqueur	7.25		
Frangelico Hazelnut Liqueur	7.00		
Baileys Irish Cream Liqueur	7.00		
White or Green Crème de Menthe	6.50		
Galliano	8.00		