

desserts

out of the blue

blueberry crumble, lavender ice cream, caramel sauce

lemon squeeze

meyer lemon mousse, lemon balm ice cream, sugar herb salad

global warming

molten white chocolate coconut cake, melting vanilla ice cream, bittersweet chocolate

chocolate catch of the day

chocolate truffle & espresso liqueur tart with rainier huckleberry purée

pucker power

lemon meringue custard cake with lemon curd sauce

double shot

coffee panna cotta & coffee shortbread ice cream sandwich

license to chill

sorbet | douglas fir, strawberry balsamic
gelato | vanilla, lavender, lemon balm, chocolate, coffee
selection of housemade cookies

desserts 10

melanie randall
pastry chef

nineteen percent gratuity is added to parties of six or more. we regret we cannot accept checks.

artisan cheese selection

beecher's flagship | washington
aged cow's milk – *cheddar-like, mild tang, nutty*

humbolt fog | california
mild brie style goat's milk – *layered with vegetable ash*

cypress grove chevre | california
soft raw goat's milk – *light, smooth, lemony*

le delice | france
triple cream cow's milk – *creamy, rich, buttery*

dolce gorgonzola | italy
blue aged stracca cow's milk – *young, creamy, mild sweet flavor*

served with house made fruit preserves and artisan breads and crackers

three selections

12

five selections

16

after dinner

2003	Royal Tokaji '5 Puttonyos' Furmint Blend Hungary	14
nv	Bruno Paillard 'Premier Cuvée' Brut Champagne	14
2001	Château Castelnau de Suiduiraut Sauternes Bordeaux	10
1990	Domaine de la Fontanerie 'Vouvray Moëlleaux' Chenin Blanc Loire	15
nv	Barbeito 'Historic Series Boston Special Reserve' Bual Madeira	10
nv	Sandeman's 40 Year Tawny Porto	21

french press coffee

two-cup cafetière 5 four-cup cafetière 8

tea forté

earl grey, chamomile, ginger lemon, oasis green 4