



desserts

8

warm rustic apple tart, a la mode

chocolate espresso torte
pomegranate jus

pumpkin mousse parfait
gingerbread molasses crust, vanilla sauce

classic crème brulée and berries

new york cheesecake
mango sauce, fresh blackberries

sorbet du jour
tahitian vanilla tuille

dessert wines and ports

nivole michele chiaro
moscato d'asti, italy, 2006 glass 7

king estate vin glace pinot gris ice wine
willamette valley, oregon, 2002 10

ste michelle late harvest, chenin blanc
horse heaven hills, washington, 2005 14

whidbeys port
columbia valley cold creek vineyard,
washington, 2000 8

taylor fladgate 10 year old tawny port 17

fonseca bin 27 porto 9

dow's 1980 vintage porto 30

single malts

glenfiddich special reserve 9

balvenie doublewood 12 year old 9

oban little bay of caves 14 year old 10

macallan 12 year old 11

macallan 18 year old 22

macallan 25 year old 52

lagavulin 16 year old 12

talisker 10 year old 11

cognacs

hennessy vsop 12

remy martin vsop 13

courvoisier vsop 30

remy martin xo 35

kelt xo 36

remy martin louis xiii 145

An 18% gratuity is suggested for parties of 7 or more

consuming raw or undercooked meat, eggs, and/or fish
cooked to order may increase your risk of food-borne illness