



## Sweets

Alderbrook Resort & Spa has been a destination for gatherings since 1913. We offer seasonal, Northwest fare through thoughtfully-sourced partners and inspired service.

### Classics

#### Seasonal Dessert – Chefs Choice

House-Made / Rotating Selection **8** Whole Pie **40**

#### Vanilla Bean Crème Brûlée *gf*

Berries **10**

#### Olympic Mountain Ice Cream

and Sorbet *gf/df*

1 Scoop **3** / 2 Scoops **5** / 3 Scoops **7**

### House Specialties

#### Coconut Pudding *gf/vegan*

Orange-Agave Figs / Apricot Coulis / Lemon-Rosemary  
Compressed Apples / Sweet Oat Cracker  
Raspberry Caviar **10**

#### Huckleberry Layer Cake

Vanilla Sponge / Lemon Curd / Coastal Huckleberries  
Candied Lemon **10**

#### S'mores Chocolate Torte *gf*

House-Made Marshmallow / Graham Cracker Crust  
Raspberry Coulis / Cocoa Nib Brittle **10**

### Port & Dessert Wine

#### Taylor Fladgate Ruby Port NV

Black Currant / Cherry

**10** Glass **96** Bottle

#### Taylor Fladgate Tawny Port NV

Berry / Butterscotch / Jam

**10** Glass **96** Bottle

#### Taylor Fladgate 10 Year Tawny Port

Caramel / Wood / Plum

**12** Glass **105** Bottle

#### Taylor Fladgate 20 Year Tawny Port

Cherry / Nut / Orange Flower

**15** Glass **117** Bottle

#### Taylor Fladgate 30 Year Tawny Port

Black Currant / Cherry

**26** Glass **240** Bottle

#### Chateau Haut - Mayne

½ Bottle / Sauternes / France / 2016

**13** Glass **52** Bottle

#### Dietary Concerns:

Please make your server aware of any dietary allergies or restrictions. We are happy to accommodate additional gluten free, vegetarian, vegan and nut free requests.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

#### Service Charge:

A 20% service charge has been applied to your restaurant dining check of which 75% will be paid directly to your server & the remaining 25% will be paid to food & beverage support staff.

For **take-out & room service** orders an 18% service charge has been applied to your check of which 100% will be paid directly to food & beverage support staff.