



Sweets

Classics

Seasonal Dessert – Chefs Choice
House-Made / Rotating Selection **8**

Vanilla Bean Crème Brûlée *gf*
Berries **10**

**Olympic Mountain Ice Cream
and Sorbet** *gf / df*
1 Scoop **4** / 2 Scoops **7** / 3 Scoops **9**

House Specialties

Coconut Pudding *gf / vegan*
Orange-Agave Figs / Apricot Coulis / Lemon-Rosemary Compressed Apples
Sweet Oat Cracker / Raspberry **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**

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



Port Wines

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

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