



The Dining Room Dessert Menu

Strawberry “Twinkie”

slow-roasted strawberries, lemon curd, toasted coconut

8

Chocolate Silk

chocolate sponge cake with dark chocolate mousse, strawberry compote

8

Pineapple Buttermilk Cake

honey braised pineapple, coconut tapioca, crème fraiche

8

Ice Cream

house made seasonal favorites

7

Northwest Cheese for Two

your choice of three

18

Beechers Flagship Reserve

cow’s milk, open-air aged at the Pike Place Market, a very special version of their signature

Mt. Townsend Creamery, Cirrus Camembert

cow’s milk, creamy soft texture, rich, buttery flavor

Juniper Grove Farm

raw goat’s milk, light rind with soft texture and a creamy finish

Rogue Creamery, Blue Cheese

cow’s milk, semi-soft texture is smooth with subtle pine, berry and hazelnut flavors

Black Sheep Creamery, Tin Willow Tomme

sheep’s milk, hard cheese with a rich, nutty flavor

River Valley Ranch, Silly Billy

goat’s milk, semi-hard, bathed with Rockridge Orchards raspberry port

Menus are subject to change. Kindly refrain from using cellular phones in The Dining Room. Parties of six or greater are presented with one check which includes a 20% gratuity.