

THE DINING ROOM

DESSERTS

Washington Apple Gallette

Butter crust, oat crumble, salted caramel ice cream

Winter Fruit Pavlova

Meringue, blood orange cream, citrus, and pomegranate

Chocolate and Hazelnut

Milk Chocolate praline crunch, salted caramel, dark chocolate mousse, candied hazelnut

Baked Snoqualmie

Iced Salish Honey Mousse, Huckleberry Compote,
Speculoos Cookie, Toasted Meringue

Local and Artisan Cheeses

Three Hand-Selected Cheeses, Fennel Chili Spiced Nuts,
Fresh Berries, Rosemary Crocatini, Honeycomb

Valhrona Truffles and Berries

Five Selected Truffles and Fresh Berries

BEVERAGES

Chateau de Cosse, Sauternes

Taylor Fladgate, 10yr | 20yr | LBV

Rare Wine Co. "New York" Malmsey Madeira

Alvear, Pedro Ximenex, 2014 Sherry

Quady, Essensia, Orange Muscat

La Spinetta, Moscato d'asti

Alpine Cocoa

Crater Lake Hazelnut Espresso Vodka, Godiva White Chocolate, House Made
Marshmallows, Coffee Cake Crumble

Snoqualmie Coffee

Bailey's, Frangelico, Whipped Cream

Menu items and prices are subject to change. A 20% taxable service charge will be added to parties of six or more. 100% of the service charge will be distributed to service personnel.

An additional 3% taxable surcharge will also apply to all food items, 100% of which will be distributed to our culinary team and dishwashers working behind the scenes.