



THE DINING ROOM

DESSERT

Seasonal Fruit Galette

seasonal fruit, butter crust, vanilla bean ice cream 13

Chocolate Truffle Mousse

espresso and salted caramel cremeux, chocolate shortbread,
vanilla bean ice cream 13

Bergamot Panna Cotta

Meyer lemon gelee, honeycomb, gingersnap crumble, raspberries 13

Seasonal Selection of Sorbets 11

BEVERAGES

Chateau de Cosse, Sauternes 16

Taylor Fladgate 10yr | 14 20yr | 22 LBV | 12

Rare Wine Co. "New York" Malmsey Madeira 15

Alvear, Pedro Ximenex, 2014 Sherry 10

Sparkman Halleluiah Port 25

Snoqualmie Coffee

Bailey's, Frangelico, Whipped Cream 13

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.