

# THE DINING ROOM

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## DESSERTS



### **Strawberry Rhubarb Honey Cake**

Salish honey, local rhubarb, Valrohna strawberry cremeux, almond financier

### **Valrhona Dulcey Panna Cotta**

Caramelized white chocolate, poached apricots, apricot gel, almond crumble

### **Chocolate Caramel**

Praline parfait, chocolate sorbet, candied hazelnuts



### **Baked Snoqualmie**

Baker mountain huckleberry, Meyer lemon ice cream, almond dacquoise, crème de cassis, burned tableside.



### **Local and Artisan Cheeses**

Three hand-selected cheeses, fennel chili spiced nuts, fresh berries, rosemary crocatini, honeycomb

### **Valrhona 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

### **Snoqualmie Coffee**

Bailey's, Frangelico, Whipped Cream



Look for the Salish bee to guide you to menu items that feature honey from our own hives.

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.