

THE DINING ROOM

DESSERTS



Washington Apple Galette | 11

Butter crust | oat crumble | salted caramel ice cream

Winter Fruit Pavlova | 13

Meringue | blood orange cream | citrus | pomegranate

Chocolate and Hazelnut | 13

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



Baked Snoqualmie | 14

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



Local and Artisan Cheeses | 16

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

Valhrona Truffles and Berries | 18

Five Selected Truffles | Fresh Berries

BEVERAGES

Chateau de Cosse, Sauternes | 16

Smith Woodhouse, 10yr Tawny Port | 14

Rare Wine Co. "New York" Malmsey Madeira | 15

Alvear, Pedro Ximenes, 2014 Sherry | 10

Quady, Essensia, Orange Muscat | 10

La Spinetta, Moscato d'asti | 9

Fall Leaves | 14

Crater Lake Sweet Ginger Vodka | Drambuie | Taxo Chai Tea

Snoqualmie Coffee | 13

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 service charge will also apply to all food items, 100% of which will be distributed to our culinary team and dishwashers working behind the scenes.