

## DESSERTS

### \*FLAMING-BAKED MT. RAINIER 26

Lemon Pound Cake Topped with Raspberry Sorbet and Vanilla Bean Ice Cream, Covered in Italian Meringue, Flambéed with Golden Rum, Mt. Rainier Huckleberry Coulis (Serves 2-4 Guests)

Pair with Kracher Auslese Cuvée, Burgenland, Austria

### WARM APPLE TARTE TATIN 13

Caramelized Washington Apple Upside-Down Tart, Flaky Puff Pastry, Hazelnut Crumble and Vanilla Ice Cream

Pair with Domaine Calvet Sauternes, Bordeaux, France

### THE CHOCOLATE CAKE 14

Layers of Decadent Chocolate Fudge Cake, Chocolate Buttercream, Berries

Pair with Pablo Fallabrino Alcyone Tannat, Uruguay

### TRIO OF CRÈME BRÛLÉE 14

Vanilla Bean, Almond Biscotti  
Passion Fruit, Lemon Shortbread  
Chocolate Valrhona with Fresh Raspberries, Sea Salt

Pair with  
Kracher Scheurebe Trockenbeerenauslese No. 3, Burgenland, Austria

### NEW YORK STYLE CHEESECAKE 13

Warm Stone Fruit Compote

Pair with Kopke 20 Year Tawny, Porto, Portugal

### SELECTION OF SORBETS & ICE CREAMS 7

\*Certain items on our menu are cooked to order and may be served raw or undercooked.

Consuming undercooked meats, poultry, shellfish, fish, or eggs may increase the risk of a foodborne illness. Please be aware that our food may contain or may have come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, or shellfish. We take steps to minimize risk and safely handle the foods that contain potential allergens, but please be advised that cross contamination may occur. Menu items are subject to change without notice. Please drink responsibly. While supplies last.

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## AFTER DINNER DRINKS

Coffee and Tea Service is Served with a Madeleine Cookie, and Chocolate Truffle

Please Ask Your Server for Non-Dairy and Sugar Substitutions

### COFFEE 5

French Press | Regular / Decaf

### TEA SERVICE 5

Art of Tea Flavors

Earl Grey / Chamomile / Green / Jasmine

Mint / Oolong

### CAFÉ ESPRESSO 6

Espresso / Cappuccino / Latte

Mocha / Americano

## PORT

Kopke Tawny 10 Year 5/oz

Kopke Tawny 20 Year 8/oz

Kopke Tawny 30 Year 10/oz

Kopke Tawny 40 Year 20/oz

Port Flight One Oz of Each Port 40

## DESSERT WHITES

Sauternes 5/oz

Kracher Auslese Cuvée 6/oz

Kracher Scheurebe Trockenbeerenauslese No. 3 10/oz

Pablo Fallabrino Alcyone 6/oz

## A VERY SPECIAL FINISH

PAPPY VAN WINKLE 10 YEAR	90
PAPPY VAN WINKLE 12 YEAR	125
PAPPY VAN WINKLE 15 YEAR	135
LITTLE BOOK "THE FINISH" BY FREDDY NOE	40
WHISTLE PIG BOSS HOG	150
GEORGE T. STAGG	100
FOUR ROSES SMALL BATCH	26
WELLER 12 YEAR	50
W.L. WELLER "ANTIQUE"	45
WELLER "SPECIAL RESERVE"	38
BLANTON'S GOLD	70
BLANTON'S BARREL AGED	60
MAKER'S MARK S&C BARREL	18
WHISTLE PIG 12 YEAR RYE	50
THOMAS H. HANDY SAZERAC RYE	100
MACALLAN 18 YEAR	55
MACALLAN 25 YEAR	240
MACALLAN 30 YEAR	495
MACALLAN M	675
YAMAZAKI 18 YEAR	100
JOHNNIE WALKER BLUE LABEL	65
BALVENIE 21 YEAR	75
HIGHLAND PARK 18 YEAR	28
HINE RARE COGNAC	20
COURVOISIER XO ROYAL COGNAC	75
LOUIS XIII COGNAC	225

## COCKTAILS

### **BOURBON BLISS** 16

George Remus Bourbon, Giffard Cassis, Kahlúa, Chocolate Bitters, Luxardo Cherry

### **ESPRESSO MARTINI** 14

Sound Vodka, Chilled Espresso, Simple Syrup, Kahlúa, Coffee Beans

### **BRANDY ALEXANDER** 14

Hennessy VS Cognac, Crème De Cacao, Frangelico Hazelnut Liqueur, Heavy Cream, Topped with Cocoa Powder