

## Desserts

Crème Brûlée <sup>GF/V</sup> vanilla custard, caramelized shell 12

Brownie à la Mode warm brownie, Madagascar vanilla bean ice cream, caramel sauce, toasted pecans 12

Strawberry-Coconut Panna Cotta <sup>DF/GF</sup> coconut milk panna cotta, macerated strawberries 12

Affogato <sup>GF</sup> Caffè Vita Espresso, Olympic Mountain Creamery Madagascar vanilla ice cream, gluten free sugar cookie 11

Sorbet <sup>GF</sup> or Ice Cream two scoops of Olympic Mountain Creamery flavor of the day with gluten free cookie 10

Cookies two of our pastry Chef's indulgence of the day 8

## After Dinner Cocktails

Autumn Toddy Boulard V.S.O.P Calvados Pays d'Auge, St. George Spiced Pear liqueur, Mata Tinto sweet vermouth, Dolin dry vermouth, lemon, served hot 15

Burnt Ray Amaretto, Kahlua, crème de cocoa, coffee, whipped cream 14

La Bonita El Jimador reposado tequila, St. George spiced pear liqueur, Benedictine, served warm 15

Caffé Vita Coffee regular or decaf 5.5 Espresso 6 Latte or Cappuccino 7

## Private Selection Bourbon 1.5oz

Old Forester 'Ray's Private Selection No. 3' 100 Proof Bourbon 14

Buffalo Trace 'Ray's Private Selection No.1" Bourbon 12

## Dessert Wine 3oz

Taylor Fladgate 10yr Tawny Port 9 Taylor Fladgate 20yr Tawny Port 16

Taylor Fladgate 30yr Tawny Port 26 Taylor Fladgate 40yr Tawny Port 50

Château Haut-Mayne Sauternes, FRA 2021 24

Alvear Solera Pedro Ximénez Sherry 1927 22

Almas Das Calcadas 5yr "Rainwater" Madeira 8

Royal Tokaji 'Aszú' 5 puttonyos, HUN 2013 20

Items marked with GF are gluten friendly