



THE  
DINING  
ROOM

## DESSERT

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**Valrhona Dark Chocolate Mousse Cake**

Chocolate Peppermint Mousse, Crushed Peppermint Candy, Olympic Mountain Vanilla Ice Cream, Chocolate Shortbread Streusel 13

**Meyer Lemon Cheesecake**

Cranberry Compote, Graham Cracker Crust 13

**Winter Fruit Pavlova**

Seasonal Curd, Crisp Meringue, Fresh Berries 13

**Seasonal Sorbet 11**

## BEVERAGES

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**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**

**Snoqualmie Coffee**

Irish Cream and Hazelnut Liqueur 15

*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.*



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## DESSERT

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**Seasonal Fruit Galette**

Granny Smith apples, salted caramel, vanilla ice cream 13

**Chocolate Mousse Cake**

Salish blackout cake, chocolate mousse, honeycomb crumbles,  
vanilla ice cream 13

**Champagne Panna Cotta**

white chocolate panna cotta, champagne gelee, fresh raspberries 13

**Seasonal Sorbet 11**

## BEVERAGES

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**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**

**Snoqualmie Coffee**

Bailey's, Frangelico, Whipped Cream 13

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