



THE DINING ROOM

DESSERT

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

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

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.