

## DESSERT

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<b>CARAMELIZED WHITE CHOCOLATE MOUSSE CAKE</b> , pear sorbet, Oregon hazelnut	11
<b>CHÈVRE CHEESECAKE</b> , poached Mountain Rose apples, apricot sorbet	11
<b>MOLTEN CHOCOLATE CAKE</b> , white coffee cremeaux, mocha ice cream	11
<b>BUTTERSCOTCH SUNDAE</b> , warm brown butter blondie, toffee chip ice cream	12
<b>CAMPFIRE SUNDAE</b> , s'mores, peanut butter, toasted milk ice cream	9

### DESSERT LIBATIONS

*full cordial and digestif selections available upon request*

<b>IRISH COFFEE</b> - Jameson, salted vanilla cream	9
<b>SPANISH COFFEE</b> - Gosling's 151, Kahlúa, orange liqueur, house cream	10
<b>HOT TODDY</b> - Buffalo Trace, Velvet Falernum, lemon, honey	11
<b>ANAM CARA 'LATE HARVEST' GEWURZTRAMINER</b> , Willamette Valley, Oregon	13
<b>ROUMIEU-LACOSTE, SAUTERNES</b> , Bordeaux, France	17
<b>ROYAL TOKAJI '5 PUTTONYOS ASZÚ'</b> , Tokaji, Hungary	19
<b>10YR TAYLOR FLADGATE TAWNY PORT</b> , Douro, Portugal	10
<b>20YR TAYLOR FLADGATE TAWNY PORT</b> , Douro, Portugal	20
<b>40YR TAYLOR FLADGATE TAWNY PORT</b> , Douro, Portugal	50



**HILLARY KIRKTON**, pastry chef  
**MATT CHRISTIANSON**, executive chef

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server of any allergies or dietary restrictions. All hamburgers and steaks are cooked to order.