

Desserts

<i>Konditorei Barney's Black Out Cake</i>	7.50
<i>with chocolate sauce and vanilla ice cream</i>	
<i>Konditorei Milky Way Mosaic Torte</i>	7.50
<i>layers of chocolate ganache, fudge and caramel with crème anglaise and berry sauce</i>	
<i>Konditorei Cheesecake</i>	7.75
<i>with berry compote</i>	
<i>Dark Chocolate Marquise</i>	7.75
<i>with hazelnut anglaise, local berry sauce</i>	
<i>Carrot Cake</i>	7.25
<i>with cream cheese frosting and whipped cream</i>	
<i>Crème Brulee</i>	5.75
<i>with rolled gauffrette cookies</i>	
<i>Currant Bread Pudding</i>	5.75
<i>with spiced rum anglaise and coffee ice cream</i>	
<i>Warm Pumpkin Pecan Praline Cake</i>	7.25
<i>with vanilla ice cream and caramel sauce</i>	
<i>A Special Sweet</i>	A.Q.
<i>Be sure to ask your server about our Special Dessert Selection</i>	

Dessert Wines

<i>Pacific Rim Riesling Vin de Glaciere</i>	6.50
<i>Featured NW Dessert Wine</i>	A.Q.
<i>Lustau Cream Sherry Rare</i>	5.00
<i>Ficklin 10 yr Tawny</i>	5.50
<i>Taylor Fladgate 10 yr Tawny Port</i>	6.00
<i>Fonseca 20 yr Tawny Port</i>	8.50
<i>Quinta do Noval 1998 LBV Port</i>	5.00
<i>Grahams 1991 Port</i>	15.00

Coffee Drinks

<i>Irish Coffee</i>	6.25
<i>Jameson Irish Whiskey</i>	
<i>Spanish Coffee</i>	6.75
<i>Bacardi 151 Rum, Triple Sec and Kahlua</i>	
<i>Coffee Nudge</i>	6.75
<i>Brandy, Kahlua and Dark Crème De Cacao</i>	
<i>Hot Apple Pie</i>	6.75
<i>Tuaca, Hot Apple Cider with a dash of cinnamon</i>	
<i>Sgt. Preston Coffee</i>	6.50
<i>Yukon Jack and Bailey's</i>	
<i>Mexican Coffee</i>	6.25
<i>Sauza Gold Tequila and Kahlua</i>	

Cognacs

<i>Courvoisier VS</i>	7.75
<i>Courvoisier VSOP</i>	10.00
<i>Hennessey VS</i>	8.00
<i>Hennessey VSOP</i>	10.00
<i>Hennessey XO</i>	22.50
<i>Martell VS</i>	7.50
<i>Martell VSOP</i>	9.00
<i>Martell Cordon Bleu</i>	17.50
<i>Remy Martin VSOP</i>	9.00
<i>Remy Martin XO</i>	24.50