



Dessert Menu

Classic Vanilla Crème Brulée GF - 9

Classic NY Style Cheesecake - 10

Plain, turtle, or raspberry topping

Dark Chocolate Flourless Torte GF – 10

Amaretto caramel and chocolate sauce drizzle, topped with vanilla ice cream and almond brittle

Raspberry Orange Sparkling Sorbet – 10

Olympic Mountain raspberry orange sorbet, served in a glass of Prosecco

Greenhouse Apple Pie Bread Pudding à la Mode – 12

Vanilla-brown sugar anglaise, Granny Smith apple, salted caramel sauce, French apple pie ice cream

Olympic Mountain Ice Cream & Sorbet -7

Coconut fudge chunk

Madagascar vanilla

Chocolate Grand Marnier

Almond Roca Buttercrunch

French apple pie

Chocolate peanut butter cup

Honey lavender

Chocolate espresso sorbet

Pear with blackberry and raspberry swirl sorbet

Pear spiced cider sorbet

Raspberry orange sorbet

I'll Drink My Dessert, Thank You!

Italian Triple Chocolate Martini -15

Italian Bicerin white and dark chocolate/hazelnut, vanilla vodka, cream de cocoa, with a garnish of chocolate shavings, chocolate sticks, and house-made whipped cream

Greenhouse Coffee - 15

Kahlua, Bailey's, Frangelico, Amaretto, and coffee topped with house-made whipped cream

Espresso Martini -15

Espresso vodka, Italian Bicerin dark chocolate/hazelnut, cold brew espresso, and house-made whipped cream, topped with espresso beans

Bananas Foster, Anyone? - 15

Angel's Envy bourbon, banana liqueur and house-made whip cream, topped with bruleed bananas table side



Port Selection

Graham's Fine Ruby Porto 10

Graham's Fine Tawny Porto 10

Graham's 10-year Tawny Porto 12

Graham's 20-year Tawny Porto 15

Fernet-Branca 9
