



## DESSERT WINES

### **Chiarlo Moscato D' Asti**

Glass \$9 • Bottle \$34

### **Vignalta Sparkling Fior Arancia Moscato**

Glass \$8 • Bottle \$34

### **NxNW Dessert Riesling**

Glass \$8 • Bottle \$34

### **Blandy's 5 Year Bual Madeira**

Glass \$7

### **Taylor 10 Year Old Tawny Port**

Glass \$7

### **Grahams Six Grapes Ruby Port**

Glass \$7

### **Troon Vineyards Insomnia Port**

Glass \$7

### **Abecala Port**

Glass \$9

### **Fresh Brewed Allan Brothers Coffee**

Glass \$2



## DESSERT MENU

### **Trilogy of Cake**

Carrot-raisin cake with candied ginger, red velvet cake with burnt meringue & glazed quinoa-lavender cake accented with crème anglaise.

### **Vanilla Bean Crème Brulee**

Served with homemade biscotti.

### **Classic Pecan Pie**

Accented by a salted caramel sauce.

### **Journey of Chocolate**

PB & J push up pop with crushed Oregon hazelnuts, spiced molten lava chocolate cake & hot cocoa with coffee scented marshmallows.

### **Marion Berry & Chia Seed Crisp**

Served with vanilla bean ice cream.

*\$7 per person*