

DESSERT

menu 11 | Fall 2017

Seasonal Crème Brûlée	\$8
coconut custard · carrot cake crumble · candied walnuts	
Common Crumb Bread Pudding	\$8
chocolate sauce · milk crumble · vanilla ice cream	
Caramel Nut Tart	\$8
cashew · walnut · pistachio · hazelnut · almond · vanilla ice cream	
Mango Cheesecake	\$8
graham cracker · vanilla Chantilly · passion fruit curd	
Cheese <i>Accoutrements</i>	\$13
(Brushcreek brie, cow · Brushcreek blue, cow · cana de oveja, sheep)	

FROZEN

One scoop \$3 · Two scoops \$6 · Three scoops \$9

ICE CREAM

Vanilla | Milk crumb · vanilla bean syrup
Seasonal | *Accoutrements*

SORBET

Chocolate | Chocolate sand · chocolate sauce
Seasonal | *Accoutrements*

Dessert cocktails

Underberg Digestif	\$3
Chocolate Espresso Martini. Nocino black walnut, maraschino, vodka	\$9
London Fog Martini. Winterwood Inland Grey infused vodka, honey, cream	\$8

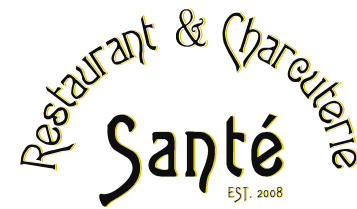
Dessert wine

Cascinetta Vietti Moscato d'asti '14	(IT)	\$6
Cocchi Vermouth di Torino	(IT)	\$8
Terra Blanca Late Harvest Riesling '15	(WA)	\$9
Chateau Grillon Sauternes '13	(FR)	\$12
Angel Vine 'Sweet One' Petit Sirah/Zinfandel '12	(OR)	\$12

Espresso | Coffee | Tea Prices vary

Executive Chef – Jeremy L Hansen Executive Pastry Chef – Lynette Pflueger

The Spokane Regional Health Department wants you to know - Eating raw and undercooked foods could cause illness



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