

DESSERTS

CHOCOLATE TRIO	\$12
<i>milk chocolate cream puff dark chocolate flourless espresso torte white chocolate macadamia nut fudge</i>	
APPLE PIE	\$10
<i>warm individual apple pie Washington apples caramel sauce vanilla ice cream</i>	
ESPRESSO POT DE CRÈME	\$9
<i>mascarpone whip chocolate espresso beans</i>	
HAZELNUT BLONDIE	\$11
<i>candied hazelnuts caramel sauce powdered sugar</i>	
CHEESECAKE	\$ 11
<i>seasonal flavor</i>	
CHEESE PLATE	\$12
<i>Chef's choice 3 cheeses grapes Lodge-made crackers</i>	
SORBET DF GF	\$8
<i>special flavor</i>	
ICE CREAM GF	\$8
<i>vanilla chocolate seasonal flavor</i>	

*All of our desserts are Lodge-made by our Pastry Chef, Samantha Huntsman.
Alcoholic Beverage prices include Washington State Sales Tax.*

GF *Gluten-free version*

DF *Dairy-free*