

Dessert Menu

HUCKLEBERRY CRÈME BRULÉE'

*served with an almond tuille basket with
seasonal berries*

8

APPLE CRANBERRY CRISP

*with polenta streusel topping served with
vanilla bean ice cream*

8

CHOCOLATE PANNA COTTA LAYER CAKE

with port and balsamic glazed raspberries

8

CARAMEL BANANA BREAD PUDDING

with sauce anglaise

8

GRAPEFRUIT SEMIFREDDO

with salted almond brittle

8

VANILLA BEAN ICE CREAM

*with fresh baked cookies, chocolate brownie and
seasonal berries with lodge
special chocolate sauce*

7

-Espresso Drinks-

**We Proudly Brew
STARBUCKS COFFEE**



**ESPRESSO
AMERICANO
BREVE
CAPPUCCINO
CAFE LATTE
CAFÉ MOCHA**

single \$3.50 *double* \$4.75

-Lodge Coffee Drinks

GORGE WIND BREAKER

*fresh brewed coffee and a delicious blend of
grand marnier, bailey's irish cream
and frangelico*

8.50

SPANISH COFFEE

*a blend of bacardi 151, kahlua and cointreau with a
caramelized sugar rim, spiced with cinnamon and
fresh ground nutmeg, topped with
whipped cream*

9

SHAKEN ESPRESSO MARTINI

*a blend of crater lake vodka, kahlua, a full shot of
espresso and topped with whipped cream*

9

-Ports and Dessert Wine-

TAWNY PORT - GRAXAM'S, PORTUGAL

7.50

10 YR TAWNY PORT, FICKLIN VINEYARDS, Ca

12.25

VINTAGE PORT, QUINTA DE LA ROSA, 2000,

23.00

"HAND PICKED, FOOT TRODDEN." PORTUGAL

VINTAGE PORT, КОРКЕ, СОЛХЕТА, 1980, PORT.

21.00

TRIPLE CREAM SHERRY - RANCHO DE PILO, Ca.

9.00

SEMILLON - Late Harvest 2002, Wa

9.00

Seven Hills Vineyard L'École No. 41

GEWURZTRAMINER- Late Harvest 2003, Wa

8.50

Oak Ridge Vineyard - Canoe Ridge

GEWURZTRAMINER- ANDREW RICK YMNER

9.50

2003, OR

NOCTURNE - Muscat Canelli, COLUMBIA VALLEY

9.50

1999, OR

10 Year Tawny Port, TAYLOR FLAGGATE, PORTUGAL

14.25

-Cognacs-

COURVOISIER - VSOP

11.25

Remy Martin - VSOP

11.25

J. & F. Hennessy - XO

23.50

-Single Malt Scotch-

Glenfiddich 12 year

11.25

Glenlivet 12 year

11.25

Macallan 12 year

13.50

Lagavulin 16 year

15.50

Balvenie 12 year

13.25

Oval 14 year

15.50