

SWEET FINALE

ALMOND CLAFOUTIS

Almond Clafoutis with cherry jam, whipped sour cream.

TRIO OF CREME BRULEE

Toasted almond brulee with toasted almond garnish, vanilla brulee with vanilla shortbread, chocolate brulee with raspberries.

CLASSIC WARM BUTTER CAKE

Rich and dense golden cake with berries and vanilla bean ice cream, finished with a triple berry sauce.

ALMOND "ROCHER"

Mix between Ferrero Rocher and rocky road. Frozen chocolate mousse, house-made marshmallows, rolled in toasted almonds and dipped in amaretto chocolate glaze. Served on chocolate almond linzer, raspberry whipped cream with fresh raspberries.

STRAWBERRY SHORTCAKE

Layered from the bottom with strawberry creme, lime macerated strawberries, vanilla streusel, lime biscuit, whipped white chocolate cereal ganache.

PUGET SOUND SLUDGE PIE

Baked chocolate mousse cake with espresso ice cream, chocolate pudding, whipped cream and chocolate sauce.

PARADOX

"COLD BREW"

COFFEE COCKTAILS

ORANGE SLICE

Paradox, Mandarin Orange Stoli, Creme de Cacao, Amaretto, Blood Orange liquor, cream.

SALTED CARAMEL NITRO LATTE

Paradox, Salted Caramel Stoli, sea salt, Godiva dark chocolate.

BOCCACINNO

Paradox, Bushmills Irish Whiskey, honey, Brandy, Amaretto, Benedictine.

DESSERT WINE, PORTS & CORDIAL LISTS AVAILABLE



Blackfish Selections