

Single Use



Sweets

Alderbrook Resort & Spa has been a destination for gatherings since 1913. We offer seasonal, Northwest fare through thoughtfully-sourced partners and inspired service.

Seasonal Pie

House-Made / Rotating Selection **8** Whole Pie **24**

Pumpkin-Misu

Roasted Pumpkin Pie / Kahlua / Lady Fingers / Espresso Dulce De Leche **10**

Sticky Toffee Pudding

Warmed Date Cake / Bourbon Apple Butter / Maple Toffee Sauce / Madagascar Vanilla / Candied Sage **10**

Vanilla Bean Crème Brûlée *gf*

Mulled Wine Pears **10**

Hazelnut Caramel Dacquoise *gf*

Layers of Hazelnut Meringue / Milk Chocolate Mousse Caramel Cremeux **10**

Olympic Mountain Ice Cream

Sorbet *gf / df*

1 Scoop **3** / 2 Scoops **5** / 3 Scoops **7**

Canal Crunch Ice Cream

Alderbrook's Signature Ice Cream / Hazelnuts / Caramel Pretzels / Fudge Swirl / 2 scoops **8**

Smores Torte

Chocolate Torte / Toasted Marshmallow *df*
Graham Cracker / Caramel **11**

Port & Dessert Wine

Taylor Fladgate Ruby Port NV

Black Currant / Cherry
10 Glass **96** Bottle

Taylor Fladgate 20 Year Tawny Port

Cherry / Nut / Orange Flower
15 Glass **117** Bottle

Taylor Fladgate Tawny Port NV

Berry / Butterscotch / Jam
10 Glass **96** Bottle

Taylor Fladgate 30 Year Tawny Port

Black Currant / Cherry
26 Glass **240** Bottle

Taylor Fladgate 10 Year Tawny Port

Caramel / Wood / Plum
12 Glass **105** Bottle

Chateau Haut - Mayne

½ Bottle / Sauternes / France / 2016
13 Glass **52** Bottle

Dietary Concerns:

Please make your server aware of any dietary allergies or restrictions. We are happy to accommodate additional gluten free, vegetarian, vegan and nut free requests. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Service Charge:

For *take-out & room service* orders an 18% service charge has been applied to your check of which 100% will be paid directly to food & beverage support staff.