

DESSERTS

Triple Chocolate Mousse / 8

bing cherry confiture, cherry-brandy reduction

Key Lime Pie / 8

cashew-graham cracker crust, chantilly cream

Honey-Lavender Crème Brulee / 8

classic preparation

Warm Spiced Apple Tart / 8

vanilla bean ice cream, brown sugar caramel

New York Cheesecake / 8

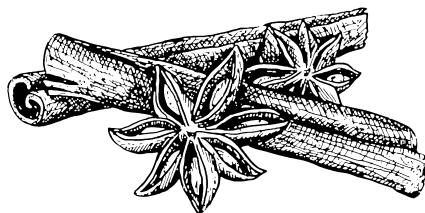
strawberry curd, fresh berries

Rosemary Panna Cotta / 8

chianti huckleberries, chantilly cream, biscotti

Ice Creams & Sorbets / 6

today's chef selection



The Edgewater dining facility is an over the water experience that is unique to the Seattle waterfront and is incredibly costly to maintain. The minimal fee assessment is intended to assist ownership in the extremely high cost of maintaining the character and integrity of the 'over the water' facility so that we are able to continue to provide our dining guests with an unparalleled experience.

PORT

Fonseca “Bin 27”, Portugal	9
Taylor Fladgate 10 Year Tawny, Portugal	10
Taylor Fladgate 20 Year Tawny, Portugal	20
Taylor Fladgate 30 Year Tawny, Portugal	30
Taylor Fladgate 40 Year Tawny, Portugal	40

MADEIRA

Blandy’s 5 Year Malmsey, Portugal	13
-----------------------------------	----

DESSERT WINE

Torres “Floralis” Moscatel de Alejandría Spain NV	8
Chapoutier Grenache Banyuls, France 2014	10
Prunotto Moscato d’Asti Muscat Blanc Piedmont, Italy 2014	12
Chateau Ste. Michelle “Ethos” Late Harvest Riesling Columbia Valley, WA 2014	13
Chateau Roumieu-Lacoste Semillon Sauternes, France 2011	14
Joseph Phelps “Eisrebe” Scheurebe Napa Valley, CA 2010	17
Far Niente “Dolce” Late Harvest Sauvignon Blanc Napa Valley, CA 2010	18

The Edgewater dining facility is an over the water experience that is unique to the Seattle waterfront and is incredibly costly to maintain. The minimal fee assessment is intended to assist ownership in the extremely high cost of maintaining the character and integrity of the ‘over the water’ facility so that we are able to continue to provide our dining guests with an unparalleled experience.