six | seven
AT THE EDGEWATER

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

* Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please alert your server of any food allergy concerns prior to ordering.

After Dinner Cocktails

The Port on the Pier **13**
taylor 10, cinnamon syrup, cream, cardamom bitters, egg*

Spiked Zoka **11**
powers, demerara, coffee, chantilly cream

Edgewater Express **12**
j.p. wiser, grand marnier, chocolate bitters, maple syrup, zoka cold brew

Mexican meets a Russian **12**
absolut, avion espresso, cream

Ports and Sherry

Taylor Fladgate 10 year, Portugal **10**

Taylor Fladgate 20 year, Portugal **20**

Taylor Fladgate 30 year, Portugal **30**

Taylor Fladgate 40 year, Portugal **40**

Chapoutier, Banyuls, Rhone 2008 **10**

Fonseca Bin 27, Portugal **9**

Dessert Wines
Glass/Bottle

Kiona Ice Wine, Chenin Blanc
Red Mountain, WA 2012 **12/60**

Chateau Roumieu-Lacoste, Sauternes
France, 2010 **14/70**

Dolce Far Niente, LH Sauvignon Blanc
Napa Valley **18/90**

Muffato, Della Sala, Italy 2004 **11/55**