

# trellis

## dessert

### Chocolate-Caramel

Macadamia nut tart with chocolate sauce 8

### Lemon Sage Flan

Served with candied lemon zest & sage syrup 8

### Profiteroles

Creampuffs with honey rosemary ice cream,  
chocolate & caramel sauce 7

### Crème Caramel

Scented with vanilla; strawberry coulis 7

### Lemon Chiffon Pie

Individual tarts with whipped crème fraîche &  
candied lemon 7

### Decadent Warm Chocolate Cake

Chocolate cake with a soft center 9

### Trellis Cookies

Peanut butter thumbprint & chocolate crinkle  
cookies with chocolate sauce 7

### Blackberry-Apple Cobbler

Served with vanilla ice cream 8

### Winter Blues

Rogue River Gorgonzola, classic English Stilton,  
Point Reyes Farmstead Bleu with fig jam & onion  
marmalade; sweet pear, hazelnut crostini 14

### A selection of hand crafted Olympic

#### Mountain Ice Cream & Sorbet 6

Garden Strawberries & Chocolate Chip Cream

Classic Vanilla

Cinnamon-Caramel Swirl

Pistachio Praline

Pear Sorbet

Champagne Sorbet

Strawberry Sorbet

### Dessert Wine

Inniskillin Ice Gold Oak Wine 28 / 184

King Estate Vin Glace 8 / 46

Far Niente Dolce 35 / 198

Capitello Dolcino 8 / 46

Chateau Castelnau Sauternes FR 03

.375ml 48

Michele Chiarlo Nivole Moscato d'Asti

7 / 39

### Port Wines

Taylor Fladgate LBV 12 / 46

Yalumba Antique Tawny 12 / 46

Grant Burge 10 Year Tawny 12 / 48

Graham's Six Grapes NV 7 / 43

Graham's 10 Year Tawny 12 / 46

Graham's 20 Year Tawny 17 / 129

Fonseca Bin #27 7 / 46

Pastry Chef  
Sandra Watson

5/25/2010

\*Prices and menu items may be subject  
to change due to seasonality.