



DESSERT

Peach Crisp	12
Cinnamon Caramel / Pecan Oat Crumble / Vanilla Bean Ice Cream	
* GF	
Idaho Huckleberry Cheesecake	14
Hazelnut Graham Crust / Orange Blossom Chantilly / Candied Orange Zest Huckleberry Compote	
Cast Iron Cookie	15
Chocolate Chip Blondie / Butterscotch / Caramelized Cocoa Nibs Cherry Cordial Ice Cream	
Rhubarb Pizza	14
Honey Crust / Cream Cheese / Rhubarb-Basil Compote / Strawberry Coulis Candied Pecans	
Pina Colada "Sherbet"	14
Coconut - Lime Sherbet / Grilled Pineapple Salsa / Coconut Rum Caramel	
* GF / Vegan	
Flourless Chocolate Cake	14
Dulce de Leche / Almond Florentine / Fresh Raspberries	
* GF	

Pastry Chef: Sarah Nissen

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please advise your server if you have any allergens so we are aware. 7.6.20

