

Save room for **DESSERT**

APRIL 22 - MAY 4, 2025

STRAWBERRY POT DE CRÈME | GF • 9

strawberry custard topped with rhubarb compote, shortbread crumbles, honey whipped cream, and a white chocolate ganache drizzle

LEMON CURD TART • 9.5

shortbread crust filled with lemon curd; topped with blueberry compote, fresh whipped cream, and sugared almonds

BLACKBERRY LAVENDER TRIFLE • 9.5

blackberry mousse layered with lemon cake; topped with lavender whipped cream, candied hazelnuts, and fresh mint

CHOCOLATE OVERLOAD • 10.5

chocolate cake layered with chocolate frosting, topped with dark chocolate ganache and salted caramel ganache, sprinkled with a dusting of white, milk, and dark chocolate

JUST A TASTE

COFFEE CAKE BREAD PUDDING • 8

cinnamon swirled coffee cake in creamy custard, topped with vanilla bean crème anglaise, candied pecans, and cinnamon streusel

after dinner drinks

GRAHAM'S 20 YEAR TAWNY PORT • 11

CHATEAU D'ORIGNAC PINEAU DES CHARENTES • 7

LES CYPRES DE CLIMENS BARSAC • 10

ESPRESSO • 3.5 DOUBLE ESPRESSO • 5.25

frozen drinks

HUMMER • 13 vanilla ice cream, Kahlúa, rum

HOPPER • 13 vanilla ice cream, Branca Menta, crème de cacao, espresso, chocolate



CASCADE HILLS
COUNTRY CLUB