

Homemade Desserts by Ranka Pekic

Save room to enjoy one (or two) mouthwatering desserts lovingly made by Ranka Pekic, our in-house self-taught pastry chef.



Desserts

Raspberry Burnt Cream

Caramelized turbinado sugar, white chocolate dipped fan wafers ~ 7.50

Northwest Apple and Rhubarb Crisp

Granny Smith apples, hazelnut-oat topping ~ 7.50

Add vanilla ice cream ~ 2.50

Chocolate Decadence †

Raspberry sauce, espresso crème anglaise, espresso bark ~ 7.50

Chocolate Hazelnut Mousse †

Toasted hazelnuts, whipped cream ~ 7.50

Dessert Tasting Size

Choose from any of the above desserts ~ 4.50

Dessert Trio Sampler

Three tasting size portions from the above desserts ~ 11.50

Ranka's Famous Caramel Carrot Cake

Three layers with cream cheese icing, caramel sauce ~ 8.50

Key Lime Crème Pie

Vanilla whipped cream ~ 7.75

Red Velvet Cheesecake

Dark chocolate sauce ~ 7.75

Snoqualmie Creamery Ice Cream

Mukilteo Mudd, Danish Vanilla Bean, Flavor-of-the-Moment. Served in pizzelle cookie cup
1 Scoop ~ 4.25 • 2 Scoops ~ 8

Port / Ice Wine

Inniskillin Vidal ~ 16

Niagara Peninsula, Ontario, Canada

Fonseca 10yr Tawny ~ 8

Fonseca 20yr Tawny ~ 12

Taylor Fladgate Ruby ~ 7

Taylor Fladgate 10yr Tawny ~ 9

Taylor Fladgate 20yr Tawny ~ 14