



DESSERTS

Chocolate Lava

Flourless chocolate cake with eggs, butter, sugar and bittersweet chocolate. Filled with housemade caramel and milk chocolate ganache. Served warm with chantilly cream. 10.

Five Layer Carrot Cake

Layers of rich carrot cake and butter cream finished with orange crème anglaise and Madagascar vanilla ice cream. 11.

Pear Bread Pudding

French bread soaked in rich custard and baked with pears and raisins. Served with crème anglaise, housemade caramel and bourbon ice cream. 10.

Burnt Cream

Rich custard made from heavy cream, egg yolks, sugar and vanilla beans. Topped with a crispy caramelized sugar shell. 8.

New York Style Cheesecake

Classic New York style baked cheesecake with fresh berry coulis and chantilly cream. 9.

White Chocolate Coconut Cake

Three layers of rich, dense yellow cake, toasted coconut and white chocolate chips. Frosted with a rich white chocolate icing and served with berry coulis. 9.

Olympic Mountain Ice Cream or Sorbet

Olympic Mountain Creamery uses only the freshest ingredients and rich cream to custom make the velvety smooth flavors for the Metropolitan Grill. Served in an almond florentine cup. Ask your server for today's selection. 6.

Nine Layer Chocolate Cake

Layers of rich, moist devil's food chocolate caked filled with chocolate butter cream. Served with Olympic Mountain Madagascar vanilla ice cream and a special dark chocolate sauce. 13.

SWEETS TO SHARE

Hot Apple Pie

Granny Smith apples sautéed with brown sugar, butter, cinnamon and cloves. Flambéed tableside and served with Madagascar vanilla ice cream and caramel. 19. for Two

Bananas Foster

A classic. Bananas sautéed with butter, brown sugar and Myers's Original Spiced rum. Flambéed tableside and served with Madagascar vanilla ice cream and caramel. 19. for Two

Cherries Jubilee

Bing cherries sautéed with butter, brown sugar, Chambord liqueur and Cognac. Flambéed tableside and served with Madagascar vanilla ice cream. 19. for Two

Some of our products may contain alcohol that is not completely cooked out. Please ask your server if you have any concerns. They are happy to provide you with product details.

AFTER DINNER COCKTAILS

Metropolitan Spanish Coffee

Lemon Hart rum, Courvoisier VS and Kahlúa flamed. Finished with coffee and sweet cream. 11.

Flatliner Martini

Kahlúa French Vanilla liqueur, Amarula African Cream liqueur, Frangelico, Stoli Vanil vodka and a shot of fresh espresso. Shaken and served up. Guaranteed to jump start you! 13.

White Chocolate Café

Starbucks Cream liqueur, Godiva White Chocolate liqueur with a splash of white chocolate syrup. Finished with fresh coffee and homemade whipped cream. 10.

Dark Chocolate Café

Starbucks Coffee liqueur, Godiva Chocolate liqueur with a splash of chocolate syrup. Finished with fresh coffee and homemade whipped cream. 10.

NON-ALCOHOL COFFEE BEVERAGES

White Chocolate Macchiato

Our barista's personal favorite! 5.

— or —

Dark Chocolate Macchiato 5.

DESSERT WINE

375ml bottle

	glass	bottle
Michele Chiarlo Nivole Moscato d'Asti 2007, Italy		22.
Pacific Rim, Vin de Glacière Riesling, 2006, Washington	10.	40.
Château La Caussade, Sainte-Croix-du-Mont, 2005, France (750ml)...	11.	51.
Château Pierre Bise, Quarts de Chaume, 1998 500ml.....		76.
Mission Hill, Reserve, Riesling Ice Wine, Okanogan Valley, 2006.....		125.
Dolce by Far Niente 2004, Napa Valley		135.
Château d'Yquem Sauternes, 2000, France		695.

PORT AND MADEIRA

	glass	bottle
Quinta da Gaivosa Vintage 2003 (375ml).....		60.
Sandeman Founders Reserve	10.	62.
Fonseca Bin No. 27.....	10.	62.
Warre's LBV 1999	11.	72.
Graham's Six Grapes	11.	72.
Dow's Vintage 1985.....	20.	165.
Dow's Vintage 1994.....		195.
Porto Rocha Colheita Tawny 1966 (375ml)	45.	217.
Quinta do Noval Vintage 1963		470.
Barbeito Madeira Malvasia 10 Years Old Reserve	9.	90.

100 YEARS OF TAWNY

	glass	bottle
Graham's 10 Years Old	11.	75.
Sandeman 20 Years Old	14.	110.
Graham's 30 Years Old	20.	165.
Taylor Fladgate 40 Year Old	29.	250.

100 Years of Tawny Sampler

This is a unique opportunity to sample 100 years worth of tawny from famous Port makers. One ounce each of the above selections. 43.

BRANDY/ARMAGNAC/COGNAC

	glass	bottle
Calvados Boulard.....		10.
Germain-Robin XO Alambic		25.
Leriche Armagnac.....		9.
Courvoisier VS.....	9.	
Courvoisier VSOP.....	10.	
Courvoisier XO.....	28.	
L'Esprit de Courvoisier.....	450.	
Delamain Vesper	27.	
Delamain Très Vénérables	41.	
A. de Fussygnoy XO.....	25.	
Hennessy VS.....	9.	
Hennessy VSOP Privilège.....	10.	
Hennessy XO	28.	
Hennessy Paradis Extra.....		47.
Richard Hennessy		225.
Martell VSOP.....		10.
Rémy Martin VS		9.
Rémy Martin VSOP.....		10.
Rémy Martin XO		29.
Rémy Martin Louis XIII		180.
Navan		10.
Ragnaud-Sabourin Gaston Briand Le Paradis.....		150.