

T H E  
G E O R G E

DESSERT MENU

**APPLE ÉCLAIR**

*Local Washington Apples with  
Streusel and Dulce de Leche.*

*Finished Tableside with a Calvados Flambé 25*

**THE GEORGE TIRAMISU FOR TWO**

*Lady Fingers in Amaretto and Espresso  
Vanilla Mascarpone, Chocolate Disk 28*

*Created in Partnership with Caffe Ladro  
in Support of Seattle Children's Hospital*

**CRÈME CARAMEL**

*Whipped Cream 14*

**CHOCOLATE FUDGE CAKE**

*Caramel Ganache, Salted Dulce de Leche 14*

**OLYMPIC MOUNTAIN ICE CREAMS & SORBET**

*Seasonal Flavors 14*

THE  
BEVERAGE CART

**DIGESTIF**

*Branca Menta 16*

*Amaro Nonino 22*

*Grappa Nardini 14*

*Limoncello 14*

**FORTIFIED (3OZ)**

*Barros 20 Year Tawny Port 22*

*Hidalgo Palo Cortado VORS 50 Yr 52*

*El Maestro Sierra Pedro Ximenez 22*

**BRANDY**

*Coquerel 4 Year Bourbon Finish 20*

*Park Borderies Single Vineyard 55*

*Hennessy XO 85*

**AGAVE**

*Don Pilar Extra Anejo 58*

*Clase Azul Reposado 60*

*Don Julio 1942 45*

*Neta Mezcal 21*

**SCOTCH**

*The Macallan 18 Yr 110*

*Glenmorangie Nectar D'Or 51*