

elliott's desserts

We serve *Café Rojas*, roasted by *Boyd's Coffee* in Portland, Oregon, which is certified by the *Rainforest Alliance*. *Rainforest Alliance* works to conserve biodiversity and ensure sustainable livelihood. *Boyd's Coffee* is the oldest gourmet coffee roaster in the U.S.

Elliott's.
Where Seattle Goes
for Seafood.



www.elliottsoysterhouse.com

Pier 56

Seattle WA 98101

Tel: 206 623-4340

Fax: 206 224-0154

Peach Pie | Peaches with cinnamon, sugar and a touch of nutmeg in a flaky pie crust served with Madagascar vanilla ice cream and caramel praline sauce. 9.

Sunken Chocolate Soufflé à la Mode | Filled with dark chocolate ganache and served warm with Madagascar vanilla ice cream. 7.

Cheesecake | Chef's seasonal preparation. 7.

Crème Brûlée | Slow baked vanilla bean custard caramelized crisp to order. Topped with whipped cream and fresh berries. 6.

Fried Chocolate Truffle Sundae | Dark truffle ganache coated with graham cracker and almonds then deep fried. Served with vanilla ice cream in a praline cup and topped with chocolate and caramel-rum sauces and toasted almonds. 8.

Chocolate Silk Tower | Chocolate silk with a shortbread cookie and served with chantilly cream, housemade espresso chocolate sauce and toasted hazelnuts. 8.

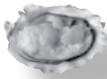
Fresh Berries with Grilled Pound Cake and Honey | Blueberries, raspberries and strawberries with housemade pound cake. Served with honeycomb, mint sauce and Madagascar vanilla ice cream. 9.

Sea Salt Caramel Sundae | Layers of caramel ribbon sea salt ice cream and pistachio waffle cookies. Served with chantilly cream. Housemade caramel and chocolate sauce and a sea salt caramel. 8.

Olympic Mountain Sorbet | Our selection of seasonal sorbet is served in a praline cup and finished with strawberries and raspberry sauce. 6.

Olympic Mountain Ice Cream | Madagascar Vanilla or Ice Cream of the Day. 5.

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dessert beverages

Caribbean Coffee | Cruzan Estate Dark rum, Bacardi O, Tuaca, a dash of sugar and coffee topped with whipped cream. 8.

Pineapple Upside Down Cake | Absolut Vanilia, Disaronno Amaretto, Frangelico and pineapple juice, served up. 8.

Gingerbread Cookie | Captain Morgan Spiced rum, Baileys, gingerbread syrup and cream. 8.

Chocolate Island | Cruzan Coconut rum, Kahlúa, crème de cacao and piping hot Café Rojas topped with whipped cream. 7.

french press coffee & biscotti

Delizia Decaffeinated | A rich, complex brew from Kenyan Mombasa Select beans. Full-bodied with an alluring aroma, this coffee is indistinguishable from its caffeinated counterparts. 9.

Kenya Afrique | A new benchmark for dark roast satisfaction, Kenya Afrique has a dense but smooth consistency with a long, complex finish. Full-bodied in style, you'll enjoy this either with dinner or dessert. 9.

elliott's port and sherry

Graham's Ruby	5.
Graham's 10 Year Tawny	7.
Graham's 20 Year Tawny	12.
Graham's 30 Year Tawny	21.
Fonseca LBV 2001	7.
Quinta do Vesuvio 2001	14.
Royal Oporto Colheita 1977	16.
Smith Woodhouse Vintage 1994	18.
Lustau DeLuxe Cream Capataz Andrés	5.
Lustau Pedro Ximénez San Emilio	8.

dessert wine

1094 Covey Run Reserve Semillon Ice Wine, Yakima Valley, 2006	11.	375ml 46.
1097 Townshend Huckleberry Wine, Idaho State, NV		375ml 45.
1098 Blossom Winery Select Late Harvest Riesling, Okanagan Valley, British Columbia, Canada, 2002	11.	375ml 45.
1099 Chateau Ste. Michelle Ethos White Riesling, Columbia Valley, 2005	15.	375ml 80.