

desserts

Pastry Chef: Tom Huber

Cakes & Pies 6

Caramel Apple Cheesecake
Coconut Chocolate Truffle Cake
Chocolate Peppermint Bombe
Caramel Cake
Pumpkin Spice Layer Cake
Caramel Apple Pie
Pumpkin Pie
Chocolate Walnut Pie
Cranberry Linzer Tart

Assorted Treats

Crème Brûlée 6
Peanut Butter Banana Bread Pudding 5
a la mode +1.5
Cranberry Orange Scone 3
Lemon Meringue Tart 6
Chocolate Pot de Crème 6

Cookies 2.5

Gingerbread Biscotti
Salted Caramel Meringue
Spritz Sandwich Cookie with Chocolate Filling
Iced Buttermilk Cookie
Molasses Spice Cookie
Chocolate Ganache Thumbprint
Walnut Acorn Cookie

Ice cream/Semifreddo

Vanilla Bean 4
Chocolate Cookie 4
Peppermint 4
Oatmeal Chocolate Chip Cookie Crumble 4
Lemon Almond Semifreddo 6

Frozen Treats

Affogato - Vanilla Ice Cream and Espresso 6
Ice Cream Floats- Root Beer, Black Cherry or Cola 6

Any dessert brought in the restaurant will have a plating fee of \$2 per person

Any wine brought in will have a corking fee of \$10

Dessert Cocktails

Espresso Martini 10
Picker's vodka, Whisper Creek mocha liqueur, espresso

Warm Bougie Mocha 9

Shot of Espresso, Whisper Creek Mocha Liqueur, Steamed Half and Half, Whipped Cream, Caramel Drizzle