

desserts

Pastry Chef: Tom Huber

Cakes & Pies 6

Peanut Butter Chocolate Chip Cheesecake
German Chocolate Cake
Chocolate Bombe
Pear Almond Caramel Galette

Assorted Treats

Crème Brûlée 6
Bourbon Orange Almond Bread Pudding 5
a la mode +1.5
Lavender Lemon Scone 3
Raspberry Linzer Cookie Heart 3
Lemon Meringue Tart 6
Chocolate Pot de Crème 6
Éclair 4
Red Velvet Whoopie Pie 3

Cookies 2.5

Cherry White Chocolate Almond Biscotti
Salted Caramel Meringue
Spritz Sandwich Cookie with Chocolate Filling
Molasses Spice Cookie
Chocolate Ganache Thumbprint
Almond Brown Sugar Shortbread

Ice cream/Semifreddo

Vanilla Bean 4
Chocolate Cookie 4
Peppermint 4
Cranberry Linzer Cookie 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