

# desserts

*Pastry Chef: Tom Huber*

## Cakes & Pies 6

Peanut Butter Chocolate Chip Cheesecake  
German Chocolate Cake  
Chocolate Bombe

## Assorted Treats

Crème Brûlée 6  
Raspberry Hazelnut Chocolate Bread Pudding 5  
*a la mode +1.5*  
Lavender Lemon Scone 3  
Lemon Meringue Tart 6  
Chocolate Pot de Crème 6  
Éclair with Pastry Cream 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  
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