

desserts

Pastry Chef: Tom Huber

Cakes & Pies 6

Coconut Layer Cake with Cream Cheese Frosting
Lemon Curd Cheesecake
Strawberry Mascarpone Cake

Assorted Treats

Crème Brûlée (GF) 6
Chocolate Bananas Foster Bread Pudding 5
a la mode +1.5
Cinnamon Raisin Scone 3
Cinnamon Pecan Streusel Coffee Cake 5
Chocolate Blood Orange Pot de Crème (GF) 6

Cookies 2.5

Apricot Almond Biscotti
Pecan Meringue with Salted Caramel (GF)
Bumbleberry Jewel Cookie
Chocolate Almond Tuile Cookie (GF)
Chocolate Chip Pecan Cookie
Almond Brown Sugar Shortbread
Gianduja Sandwich Cookie
Honey Pecan Bar
Coconut Macaroon (GF)

Ice cream/Semifreddo

Vanilla Bean Ice Cream (GF) 4
Cookies and Cream Ice Cream 4
Caramel Pecan Ice Cream 4
Mint Chip or Pecan Praline Semifreddo (GF) 6

Frozen Treats

Affogato (GF) - Vanilla Ice Cream and Espresso 6
Ice Cream Floats- (GF) 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