

# desserts

*Pastry Chef: Tom Huber*

## Cakes & Pies 6

Coconut Tres Leches Cake  
Strawberry Chocolate Brownie Cheesecake  
Peach Yogurt Layer Cake  
Key Lime Pie

## Assorted Treats

Chocolate Cherry Almond Scone 3  
Crème Brûlée (GF) 6  
Chocolate Hazelnut Bread Pudding 5  
Cinnamon Pecan Streusel Coffee Cake 5  
Whisper Creek Pot de Crème (GF) 6  
Peach Crisp 6 *a la mode +1*

## Cookies 2.5

Lavender White Chocolate Biscotti  
Pecan Meringue with Salted Caramel (GF)  
Peach Jam Cookie  
Chocolate Walnut Fudge “Brookie” (GF)  
Lemon Poppy Seed Cookie  
Peanut Butter Cookie (GF, DF)  
Bumbleberry Jewel Cookie

## Ice cream/Semifreddo

Vanilla Ice Cream (GF) 4  
Banana Fudge Ice Cream 4  
Cream Cheese Ice Cream (GF) 4  
Coffee Ice Cream (GF) 4  
Lime Margarita Sorbet (GF, DF) 4 *contains alcohol*  
Pineapple Mint 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

### The Dude 9

Whisper Creek Mocha Liqueur, Picker's Vodka, Iced Coffee,  
Heavy Cream