

desserts

Pastry Chef: Tom Huber

Cakes & Pies 6

Carrot Cake
Almond Mixed Berry Cheesecake
Blueberry Cream Pie
Chocolate Zucchini Cake

Assorted Treats

Chai White Chocolate Chip Scone 3
Crème Brûlée (GF) 6
The Ultimate Schmogle Bread Pudding 5
Chocolate, Peanuts, Almonds, Dried Cherries and Raisins, Served Warm with Creme Anglaise
Blueberry Crumb Coffee Cake 5
Chocolate Coconut Rum Pot de Crème (GF) 6
Ginger Plum "Pop Tart" with Brown Butter Glaze 6
Any Dessert A La Mode +1
Margoo 8

Cookies 2.5

Chocolate Almond Biscotti
Lemon Madeleine
Brown Butter Brown Sugar Shortbread Cookie
Pecan Meringue with Salted Caramel (GF)
Chocolate Walnut Ganache Thumbprint (GF)
Monster Cookies (GF)
Peanut Butter, Chocolate Chip, M&M, & Oat

Ice cream/Semifreddo

Vanilla Ice Cream (GF) 4
Chocolate Amaretto Ice Cream (GF) 4
Blueberry Sour Cream Ice Cream (GF) 4
Cherry Rum Limeade Sorbet (V, GF, DF) 4
Coffee Cacao 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, Almond Milk