


DESSERTS

Crème Brulee

Classic vanilla bean custard with a caramelized sugar crust 7.95

Apple Brioche Bread Pudding

House made apple sauce, whipped cream 7.95

Chocolate Mousse Cake

Creamy chocolate mousse cake, chocolate wafer crumb crust,
layer of fresh whipped cream 8.95

Hot Fudge to the MAX

Caramelized bananas, French vanilla ice cream, rich gooey chocolate fudge,
roasted salted almonds, whipped cream with a cherry on top 8.95

Key Lime Tart

Tart key lime custard served in a gingersnap crust
topped with coconut infused cream. 7.95

White Chocolate Peppermint Cheesecake

Oreo crumb crust, pomegranate molasses, housemade peppermint bark 7.95

Homemade Pie

Everyone has their favorite.

Ask your server for today's feature 7.95

Ice Creams and Sorbets

Served with an ever-changing selection of cookies 6.95

Pastry Chef

Mary Kate Nowobilski

HARNEY & SONS TEAS 2.50

Hot Cinnamon Spice - Flavored Black Tea

Cinnamon, orange peel, & clove

Chamomile - Caffeine Free Herbal - Dried Flowers

Pomegranate Oolong - Flavored Oolong

Fruit with floral notes

Organic Assam - Black Tea - Strong & Malty

Paris - Infusion of currant, carmel and citrus

Organic Bangkok - Flavored Green Tea

Lemongrass, coconut, & ginger

Dragon Pearl Jasmine - Green Tea - Infused with Jasmine

Earl Grey Supreme - Flavored Black Tea

With a hint of Bergamont

Mint Verbena - Caffeine Free Herbal - Light and Refreshing