

Dessert

*Aimee Schaefer – Pastry Chef
(gf/v) can be prepared gluten free or vegan.*

AMARETTO CRÈME BRÛLÉE - 9

amaretto crème brûlée, thyme-poached plums,
toasted almonds

RED VELVET CHEESECAKE - 8

rich red velvet cheesecake, chocolate whipped
cream, cream cheese crème anglaise

APPLE SORBET - 6

refreshing apple sorbet, spiced oatmeal cake,
tart cranberry sauce, pecan cranberry granola (v)

CARROT CAKE PILLOW - 7

carrot cake pillow, cream cheese mousse,
walnut praline crisp, pineapple sauce,
hokey pokey ice cream

BREAD PUDDING - 7

warm chocolate bread pudding,
peanut butter ice cream, cocoa nibs

FLOURLESS CHOCOLATE CAKE - 8

decadent fudge-like cake, dusted with cocoa
powder, homemade vanilla bean ice cream,
cherry compote (gf)

HOMEMADE ICE CREAM – 4

vanilla bean, apple sorbet, peanut butter, or
hokey pokey

COFFEE DRINKS

Espresso	3
Cappuccino	4
Café Mocha/White Mocha	5
Caramel Macchiato	5
Latte	5

DESSERT WINE / PORT

Maray Reserva Muscat	7
Cedar Ridge American Port	8
Niepoort Ruby Port	5
Dow's 10 Year Tawny Port	8