



Desserts

Three Layer Chocolate Cake 4.75 25.00
With raspberries and whipped chocolate ganache icing

Carrot Cake 4.95 27.00
Two layers of carrot-pineapple cake with raisins and walnuts with a cream cheese frosting

Bourbon pecan Pie 5.25 29.00
A rich, deep dish Southern style pecan pie
With whipped cream on request

European Cheesecake 4.95 28.00
Custard-like vanilla and sour cream cheesecake with a graham cracker crust, laced with dark chocolate

Fresh Fruit Tart 5.50 33.00
Short-dough tart shell filled with vanilla pastry cream and topped with seasonal fresh fruit

Turtle Cheesecake 5.25 29.00
Cheesecake studded with chunks of chocolate and candied pecans

White Chocolate Raspberry Cheesecake 5.25 29.00
White chocolate cheesecake with raspberries

Chocolate Decadence 5.50 33.00
A rich, flourless chocolate cake covered in a bittersweet chocolate glaze with toasted almonds

Chocolate Aztec Tart 5.50 33.00
Truffle-like chocolate filling in a graham walnut crust dusted with cocoa and cinnamon

Seasonal Fruit Poppy seed Cake 5.50 33.00
Three layers of poppy seed cake with fresh fruit covered in a cream cheese frosting

Chocolate Caramel Turtle Cake 5.75 35.00
Chocolate cake layered with caramel and pecans topped with chocolate mousse

Orange Chocolate Mousse Cake 5.75 35.00
Chocolate cake with layers of chocolate and orange mousse

Hazelnut Coffee Marjolaine 5.95 39.00
Layers of chocolate cake, coffee buttercream and hazelnut dacquoise topped with chocolate ganache and toasted hazelnut crumbs

Assorted Dessert Self Catering Platter 38.00

Four desserts of your choice, three slices each
(excludes fruit tarts & marjolaine)

Brownies 2.25 ea. 21.00 doz.
Chocolate walnut
Chocolate cream cheese

Cookies 1.25 ea. 12.00 doz.
chocolate chip sugar
oatmeal raisin macaroon
ginger snap mexican wedding

House Made Gelato & Ice Cream

Bowl 3.95
Three flavor sampler 4.95
Ala mode 1.95

Specials

Change frequently call for more information