

Just Desserts

*Our desserts are made by hand, from fresh quality ingredients.
We squeeze fresh lemons and use real butter.
Our preferred chocolate is semi-sweet Callebaut. Enjoy*

Dark Chocolate Whiskey Indulgence

Individually baked warm *gooey* Callebaut chocolate cake served with vanilla bean ice cream 7.25

Pumpkin Gingersnap Cheesecake

Maple chantilly crème and candied pecans 6.75

P B & C Mousse Cake

Eight Layers of: two cakes - black & white; two mousse - peanut butter & chocolate malt; wrapped in dark chocolate ganache. Served with vanilla ice cream 7.50

Apple Cranberry Crisp

Hot from the oven with crumb topping served with house made cinnamon ice cream 6.75

Crème Brulee

The real thing, rich and creamy 5.25

Häagen Dazs Raspberry Sorbet 3.00

Vanilla Bean Ice Cream 3.00

Dessert Wines

King Estate, Vin Glace 8.00

Noble One "Botrytis", Semillon 9.00

Le Tertre Du Lys D'Or, Sauternes 9.00

Kiona, Ice Wine 9.00

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