

HOUSE MADE DESSERTS

We make all of our desserts in-house, using the best available ingredients and time-proven methods. Order one to share, or like most of our guests, be selfish and order one just for you. You can even take one home! Either way, we are sure you will enjoy it.

CHEF'S FAVORITE



Chocolate Bag

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White Chocolate Mousse and Fresh Berries Topped with Whipped Cream (1,740 cal) 13

Chocolate Silk Pie

Rich & Silky Chocolate Mousse Pie, Served with Raspberry Sauce and Fresh Seasonal Berries (1,000 cal) 8

Crème Brûlée

Topped with Fresh Berries (470 cal) 7.5

Seasonal Cheesecake

Rich Cream Cheese Filling Baked in a Crumb Crust (770-1,460 cal) 8.5



Deep Dish Key Lime Pie

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Fresh Key Lime Juice, Cheesecake Topping, Graham Cracker Crumb Crust, Blueberries (740 cal) 9



Upside Down Candied Walnut Apple Pie

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Baked Twice with a Candied Walnut Crust, Warm Caramel Sauce and Served with Cinnamon Ice Cream (1,240 cal) 10

Vanilla Bean or Cinnamon Ice Cream

Scoop (130-230 cal) 3

Seasonal Sorbet

Scoop (110-120 cal) 3

ASK YOUR SERVER ABOUT OUR COFFEE OPTIONS

2,000 calories a day is used for general nutritional advice, but calorie needs vary. Additional nutrition information available upon request. We have made an effort to provide accurate nutritional information but deviations can occur due to availability of ingredients, substitutions, and the hand-crafted nature of some items.