

Dessert

| CAKE TRUFFLES |

\$4 - two per serving

assorted flavored cake truffles dipped in chocolate

| CHOCOLATE COVERED STRAWBERRIES |

\$3.95 - three per serving

seasoning available April - October only

fresh strawberries drizzled with milk and white chocolate

| YIN AND YANG |

\$4.75

dark chocolate mousse layered with pound cake and custard paired with a second dessert of a lemon dacquoise, swiss meringue and lemon curd topped with white chocolate

| BOURBON STREET BREAD PUDDING |

\$3.95

new orleans style bread pudding served warm, slightly spiced and topped with a butter rum caramel sauce

| HOUSE MADE NY STYLE CHEESECAKE |

\$4.95 - minimum 16 servings

with optional toppings such as raspberry puree or caramel apple \$5.95

| HOUSE MADE TIRAMISU |

\$5.95

| ASSORTED DESSERT BARS |

\$4.95

chef's choice of various bars, which may include summer berry stack, double chocolate brownie, lemon crumb cake, chocolate peanut butter stack, toffee crunch blondie and oreo brownie

| MINI TARTLETS |

\$4.95

chocolate mousse tarts and whipped lemon custard tarts presented in bite size pie crust shells



Denotes a gluten free item, however we do not have a completely gluten free kitchen and cannot guarantee the absence of cross contamination.

