



the café

DESSERT MENU

sweets

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RASPBERRY CHAMBORD CHEESECAKE
oreo cookie crust - raspberry liqueur
cheesecake - chocolate ganache - fresh whipped
cream - served with chocolate sauce 6.25

COCONUT CAKE
layers of coconut cake - coconut pastry cream -
toasted coconut pastry cream -
served with raspberry sauce 5.95

CARROT CAKE
our signature café carrot cake - cream
cheese frosting - served with
house/made caramel sauce 5.95

CHOCOLATE TUXEDO CAKE
layers of chocolate cake - milk chocolate mousse
- white chocolate cream cheese filling -
iced with chocolate espresso butter cream and
chocolate ganache - served with chocolate sauce 5.95

BLUEBERRY CRISP
warm blueberry pie filling - buttery crisp topping -
served with house/made vanilla bean ice cream 6.25

VANILLA BEAN CREME BRÛLÉE
creamy vanilla bean baked custard,
crunchy caramelized sugar topping,
served with two vanilla sable cookies 5.25

CHOCOLATE CARDAMOM POT DE CREME
creamy bittersweet chocolate cardamom
custard with whipped cream - served with
vanilla shortbread cookies 5.25

BLOOD ORANGE TART
vanilla tart shell - filled with blood
orange curd - topped with toasted meringue
- served with raspberry sauce 3.50

TIRAMISU
layers of mascarpone cream - espresso soaked lady fingers
- chocolate pastry cream - cocoa powder - topped with
coffee crumble & chocolate covered espresso bean 5.95