



the café

## DESSERT MENU

sweets

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### LEMON PISTACHIO CHEESECAKE

graham cracker & pistachio crust -  
creamy lemon cheesecake - white chocolate lemon ganache  
- fresh whipped cream - served with raspberry sauce 6.25

### BLACKBERRY LAVENDER CAKE

layers of almond cake infused with lavender and  
vanilla bean - blackberry lavender mascarpone  
frosting - served with blackberry coulis 5.95

### CARROT CAKE

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

### HAZELNUT CRUNCH CAKE

layers of chocolate cake - orange infused mascarpone  
icing- hazelnut crunch - topped with bittersweet  
chocolate curls - 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 POT DE CREME

creamy bittersweet chocolate custard  
with whipped cream - served with  
vanilla shortbread cookies 5.25

### LEMON MERINGUE TART

vanilla tart shell - tangy lemon curd -  
toasted meringue - served with raspberry sauce 5.25

### TIRAMISU

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

### KEY LIME PIE

graham cracker crust - creamy key lime custard - fresh  
whipped cream & lime - served with raspberry sauce 6.25