



the café

DESSERT MENU

sweets

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TURTLE CHEESECAKE

graham cracker crust -
layers of chocolate and caramel cheesecake
- chocolate ganache - served with caramel
drizzle and toasted pecan pieces 6.50

BLACKBERRY LAVENDER CAKE

layers of almond cake infused with lavender and
vanilla bean - blackberry lavender mascarpone
frosting - served with blackberry coulis 6.25

CARROT CAKE

our signature café carrot cake - cream
cheese frosting - served with
house/made caramel sauce 6.25

CHOCOLATE PEANUT BUTTER CAKE

layers of chocolate cake soaked with godiva simple
syrup - peanut butter cream - salted peanut
pieces - topped with chocolate ganache and peanut
butter cups - served with chocolate sauce 6.25

BLACKBERRY SOUR CREAM BREAD PUDDING

buttery croissant soaked in a sour cream custard and
layered with blackberries - baked until golden brown -
served warm with house/made vanilla bean ice cream 6.50

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

FRESH FRUIT TART

vanilla tart shell - creamy vanilla bean custard -
seasonal fruit - 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