



the café

## DESSERT MENU

sweets | 5 1 5 . 2 9 2 . 0 1 0 0

### CARROT CAKE

our signature café carrot cake -  
cream cheese frosting - served with  
house/made caramel sauce 6.75

### SNICKERDOODLE CAKE

white cake swirled with brown sugar & cinnamon  
- filled and iced with brown sugar cream  
cheese icing - topped with mini snickerdoodle  
cookies - served with caramel sauce 6.75

### CHOCOLATE RASPBERRY GANACHE CAKE

layers of chocolate cake soaked in simple syrup -  
filled with raspberry jam - iced with chocolate  
ganache - served with raspberry sauce 6.75

### CANDY CANE CHEESECAKE

oreo crust - crushed candy cane and white  
chocolate filling - drizzled with chocolate  
ganache - served with white chocolate sauce 6.75

### FLOURLESS CHOCOLATE CAKE

dense bittersweet & semisweet chocolate cake -  
glazed with chocolate ganache -  
topped with a fresh blackberry -  
served with a blackberry cabernet sorbet 6.75

### APPLE CRISP

house/made honey crisp apple filling -  
topped with buttery oat crisp topping -  
served with vanilla bean ice cream 6.95

### GRASSHOPPER CANNOLI

ricotta - mascarpone - creme de menthe -  
andes mints - served with chocolate sauce 4.50

### STICKY TOFFEE PUDDING

warm sticky date pudding - toffee sauce -  
served with vanilla bean ice cream 6.95

### LEMON TART

vanilla sable shell - filled with house/made lemon  
curd - topped with whipped cream, candied lemon &  
fresh berries - served with raspberry sauce 6.25

### VANILLA BEAN CREME BRÛLÉE

creamy vanilla bean baked custard -  
crunchy caramelized sugar topping -  
served with vanilla sable cookies 5.50

### CHOCOLATE POTS DE CREME

creamy chocolate custard - fresh whipped  
cream - served with sable cookies 5.50