



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

### FLOURLESS CHOCOLATE CAKE

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

### MOCHA CAKE

layers of chocolate cake soaked in espresso  
simple syrup - filled with espresso pastry  
cream - iced with an espresso buttercream -  
topped with a chocolate covered espresso  
bean - served with chocolate sauce 6.75

### TURTLE CHEESECAKE

oreo & pecan crust - caramel & chocolate  
cheesecake layers - topped with chocolate  
ganache, pecans & caramel pearls -  
served with caramel sauce 6.75

### LEMON MASCARPONE CAKE

white cake - filled with lemon curd - frosted with  
mascarpone whip - served with raspberry sauce 6.75

### BLUEBERRY CRISP

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

### RASPBERRY CANNOLI

raspberry puree - ricotta - mascarpone - mini  
chocolate chips - served with chocolate sauce 4.50

### TIRAMISU

tiramisu cream - chocolate pastry  
cream - espresso soaked lady fingers -  
topped with coffee streusel 6.95

### COCONUT TART

vanilla sable shell - coconut pastry cream  
- toasted meringue - toasted coconut -  
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