

# DESSERT Menu

Fall 2020

#### **PUMPKIN CHEESECAKE \$9**

Pretzel crust, layer of dark chocolate, pumpkin cheesecake, chocolate and caramel drizzle with whipped cream and toasted pepita seeds

#### APPLE FRITTER BREAD PUDDIN' \$9

Scratch made apple fritter, baked in a cinnamon caramel pecan custard, topped with caramel and homemade vanilla ice cream. Served warm.

### PISTACHIO RASPBERRY CREAM PUFFS \$9

Pate a choux stuffed with homemade raspberry jam, dark chocolate mousse, pistachio cream sauce, topped with chocolate drizzle, roasted pistachios, whipped cream and fresh raspberries.

## **CHOCOLATE CHIP COOKIE SKILLET FOR FOUR \$10**

Vanilla bean ice cream, chocolate and caramel drizzle (allow for 20 minutes, baked on the spot-it's worth the wait!)

SEASONAL HOMEMADE ICE CREAM & SORBET SELECTIONS \$4.5