



## DESSERTS

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### **Carrot Cake**

Twin layers of rich and moist carrot cake sandwiched between sweetened creamed cheese with pineapple, coconut, walnuts, cinnamon, & over a pound of carrots, then iced with cream cheese frosting.

**\$10**

### **Chocolate Peanut Butter Mousse Bombe**

Rich peanut butter mousse with a chocolate mousse center and glazed with a rich chocolate ganache.

**\$8**

### **Black Forest Chocolate Cake**

Double layered chocolate cake sandwiches a layer of brandied cherry sauce loaded with cherries. Chocolate ganache lathered all around & topped with fresh whipped cream, cherries, and a scattering of chocolate.

**\$12**

### **Butterscotch Pots de Crème**

Rich butterscotch with ginger whipped cream and a pair of house-made butterscotch cookies.

**\$7**

### **House-Made Warm Donut Holes**

Flash-fried sweet dough tossed in cinnamon sugar and powdered sugar served warm in its own brown bag with a chocolate-Franglico dipping sauce.

**\$8**

### **Hungarian Sticky Toffee Bread**

Sweet monkey bread baked with cinnamon sugar and pecans with a toffee-caramel glaze heated and all topped with a scoop of salted crack caramel ice cream.

**\$10**

### **Ice Cream**

3-scoops of Ice Cream made locally from Clementine's Naughty and Nice Creamery. Flavors include: Madagascar Vanilla Bean, Italian Butter Cookie, & Salted Crack Caramel

**\$9**