

*Desserts Subject To Change Based On New Inspirations by Chef Jennifer*

## *~Desserts~*

### *Boston Cream Pie*

*Vanilla Butter Cake Layered With A Vanilla Bean Pastry Cream Topped With A Dark Chocolate Ganache*

### *Dark Chocolate Tart*

*With Ginger Snap Crust & Candied Ginger, Served With Vanilla Ice Cream*

### *Warm Caramel & Nut Brittle Sundae Pot Pie*

*Cashew, Pine Nuts & Walnuts In A Creamy Caramel Topped With a Thin Pastry Layer & Topped With Bourbon Ice Cream*

### *Lemon Crème Brulee*

*Topped With A Quenelle of Goat Cheese Cream & Port Soaked Cherries*

### *Chocolate Mousse*

*Chocolate Mousse Layered With Whipped Cream & Topped With Chocolate Garnish*

*Cookie of the Week* ~Guava Kolachky & Cream Cheese Kolachky Served With Vanilla Ice Cream \**(Kolachky is a Traditional Polish Shortbread Style Cookie Topped With a Fruit or Cream Cheese Filling)*

*\*\*Note: Desserts May Contain Nuts or Nut Flours, Please advise your Server if you have any allergies*

*ALL DESSERTS ARE MADE BY OUR PASTRY CHEF JENNIFER. PLEASE FEEL FREE TO MAKE ANY ADVANCE REQUESTS, SPECIAL OCCASION REQUESTS OR VEGAN/GLUTEN FREE REQUESTS WITH ADVANCE NOTICE.*