
Desserts

\$7.75

Gateau Ganache

Crunchy walnut meringue layered with
Chantilly cream

Napoleon with Fresh Fruit

Puff pastry filled with pastry cream and served
with strawberry puree

Chocolate Seduction

Rich chocolate chess filling in a flaky butter crust

Empress Carlotta

Chocolate genoise filled with Chantilly cream,
topped with mocha buttercream and
toasted almonds

White Chocolate Mousse

On a bed of dark chocolate
-A weekend special-

Chocolate Ganache Torte

Rich semi-sweet chocolate filling in a pecan crust
with homemade caramel sauce
-A weekend special-

Cheesecake of the Day

Pastry Chef Jenna Miller

All of our desserts are available whole by
pre-ordering with our pastry chef.