

Desserts

\$8.50

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.