

## CLASSICS

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### **Baked Alaska** \$13

dulce de leche and banana ice creams, dark chocolate ganache, vanilla cake, toasted Italian meringue

### **Boccone Dolce**\* \$13

french meringues drizzled with semi-sweet chocolate, whipped cream, seasonal fruit

### **Bourbon Ball** \$11

chocolate cake soaked in bourbon, glazed with dark chocolate ganache

### **Cacao de Oro**\* \$13

single-origin peruvian dark chocolate mousse and panna cotta, milk chocolate and buckwheat crunch, chocolate mirror glaze, ecuadorian cocoa nibs

### **Café au Chocolat** \$13

cappuccino brownie, milk chocolate espresso mousse, valrhona croquants, dark chocolate espresso ganache

### **Carrot Cake** \$13

cinnamon-spiced carrot, walnut, coconut and pineapple cake, cream cheese frosting

### **Cherry Bomb** \$3.50

chocolate cake, liqueur soaked cherry center, dark chocolate glaze

### **Cookies** \$3 each, add a scoop of ice cream for \$3

chocolate chunk, brookie, coconut macaroon

### **Crèmeux for Two**\* \$15

flourless chocolate torte, toasted italian whipped meringue

### **Chocolate Crinkle Ice Cream Sandwich** \$11

chocolate crinkle cookies, cherry-almond ice cream

### **Georgian Peanut Butter Mousse Torte** \$13

buttermilk chocolate cake, peanut butter mousse, milk chocolate ganache

### **German Chocolate Cake** \$13

chocolate buttermilk cake, coconut-pecan filling, milk chocolate ganache

### **Guava Coconut Torte** \$13

guava chiffon cake, coconut mousse, pineapple and calamansi gelée, white mirror glaze, sugared coconut

### **Haydn's Comet** \$6

espresso-walnut brownie, semi-sweet chocolate dip, caramelized white chocolate

### **House-Made Ice Cream** \$3 per scoop

choice of vanilla\*, salted caramel\*, mint oreo\*, coffee\* , or mango sorbet\*

### **Lemon Chiffon Cake** \$13

lemon cake, lemon curd crème fraîche, lemon cream cheese frosting

### **Lemon Curd Tart** \$13

lemon curd, lemon panna cotta, milk crumb, sweet butter crust

### **Macaron Ice Cream Sandwich** \$11

pistachio macaron cookies, lemon basil ice cream

### **Mint Tuxedo Cake** \$13

buttermilk chocolate cake, whipped peppermint ganache, white chocolate pearls

### **Passion** \$13

passion fruit and raspberry mousses, buttermilk chocolate cake, white chocolate collar, passion fruit curd

### **Raspberry Gateau**\* \$13

brandied chocolate fallen soufflé, dark chocolate ganache, glazed raspberries

### **The A'Peel**\* (V) \$13

caramelized banana chocolate mousse, peanut butter cookie, chocolate peanut brittle, crushed roasted peanuts

### **Triple Chocolate Cake** \$13

caramel-soaked buttermilk chocolate cake, dark and milk chocolate ganache

## SEASONAL SPECIALS

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### **Apricot White Velvet Cake** \$13

white buttermilk cake brushed with honey and chamomile syrup, apricot preserve filling, chamomile-vanilla bean panna cotta, swiss butter cream

### **Key Lime Cheesecake** \$13

key lime cheesecake, graham cracker crust, whipped cream, key lime curd

### **Passion Blueberry Panna Cotta** \$13

vanilla panna cotta layered with passion fruit curd and blueberry compote

## TAKE HOME TREATS

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### **Cake Crunch Granola** \$12

a 20-ounce bag of house-made granola made with toasted carrot cake, oats, pepitas, candied ginger, cinnamon, and maple syrup

### **S'mores Marshmallows** \$9

a bag of four vanilla bean marshmallows dipped in dark chocolate and graham cracker crumbs

### **Raspberry Rose Meringue Kisses (GF)** \$12

a bag of meringue kisses flavored with raspberry, rose water, and vanilla bean

*Executive Pastry Chef: Risa Shlesman Mealus*  
*\*indicates gluten-free dessert*

## DESSERT COCKTAILS

### **Papa Haydn's Espresso Martini** \$12

stoli vanilla, baileys, kahlua, espresso

### **New Fangled Espresso Martini** \$12

vodka, new deal coffee liqueur, creme de cacao, espresso, angostura bitters

### **Peppermint Patricia** \$12

giffard pastille creme de menthe, french hot chocolate

### **Warm & Cozy** \$12

four roses bourbon, nocello walnut liqueur, coffee, bar whip

### **Hot Chocolate** \$8

valrhona chocolate, toasted house-made marshmallow

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# DESSERT MENU

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## DESSERT WINES

Chateau de Rayne Sauternes, France \$12

Barolo Vergano Chinato Nebbiolo, Italy \$29

Pallini Limoncello, Italy \$10

Elk Cove 'Ultima', Riesling Blend, OR \$11

Apolloni 'Lacrima d'Oro' Muscat, OR \$14

Fernando de Castilla Fino, Spain \$12

Alvear Solera Pedro Ximenez, Spain \$12

Taylor Fladgate 10yr Port, Portugal \$11

Taylor Fladgate 20yr Port, Portugal \$15

Croft Reserve Ruby Port \$15