

CLASSICS

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

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

MINIATURE DESSERT FLIGHT \$15

Each week in April, we'll have a flight of four miniature desserts. ~~The desserts below are~~ this week's featured flavors, and they will change weekly. Keep our minis in mind for any parties or special occasions! They're available for pre-order by the dozen on our website.

Chocolate Hazelnut Shooter* | dark chocolate mousse, hazelnut cream, roasted hazelnuts

Huckleberry Tart | huckleberry compote, vanilla bean custard, huckleberry whipped cream, sweet butter shell

Chocolate Dipped Brownie | cappuccino brownie dipped in semi-sweet chocolate, caramel chocolate drizzle, crunchy pearls

Coconut Mousse Shooter* | coconut cream mousse, fresh berries

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

BFK \$12

baileys, frangelico, kahlua, coffee, whip

Hot Chocolate \$8

valrhona chocolate, toasted house-made marshmallow

DESSERT MENU

DESSERT WINES

Chateau Laribotte 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