

CLASSICS

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

The A'peel (v)* \$13

Caramelized banana and chocolate mousse, peanut butter cookies, chocolate covered peanut brittle, roasted peanuts

Crèmeux for Two* \$15

flourless chocolate torte, toasted italian whipped meringue

Cookies \$3 each

chocolate chunk, brookie, coconut macaroon
add a scoop of house-made ice cream for \$3

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 brownie with roasted walnuts, semi-sweet chocolate dip, caramelized white chocolate

House-Made Ice Cream \$3 per scoop

ask your server about today's flavors

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

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

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, apricot preserve filling, chamomile-vanilla bean panna cotta, and a swiss buttercream finish

Key Lime Cheesecake \$13

graham cracker crust, key lime curd, whipped cream

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 Mousse Shooter* | chocolate mousse, chocolate garnishes

Fresh Berry Tart | vanilla bean custard, fresh berries

Orange-Huckleberry Shooter* | orange panna cotta, huckleberry compote

Bourbon Ball | chocolate cake soaked in bourbon, dark chocolate ganache glaze

Executive Pastry Chef: Risa Shlesman Mealus

**indicates gluten-free dessert*

DESSERT DRINKS

Espresso Martini \$12

caffé umbria espresso, courvoisier vs cognac, kahlua, baileys irish cream

BFK \$12

baileys irish cream, frangelico hazelnut liqueur, kahlua, coffee

Warm & Cozy \$11

elijah craig bourbon, nucello walnut liqueur
**add a shot of espresso for \$3.25*

Spanish Coffee \$11

151 rum, kahlua, triple sec, coffee

Hot Chocolate \$8

valrhona chocolate, toasted house-made marshmallow

DESSERT MENU

PORT & DESSERT WINE

Château de Rayne Vigneau, 2019 Sauternes,
France \$12/glass

Alvear, Pedro Ximenez Solera 1927,
Spain \$13/glass

Domaine du Mas Blanc, Banyuls, France
\$10/glass

Quinta do Infantado 10 year Port, Portugal
\$10/glass

Henriques & Henriques Boal 10yr
\$12/glass

Henriques & Henriques Sercial 10yr
\$12/glass

