

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-origen 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

TAKE HOME TREATS

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 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