

Dessert Sample Menu

Availability is not guaranteed

Pastry Chef: Erin Eberlein-Sage

Creole Pecan Pie

w/ whipped cream

6.50

Ban-offee Pie

shortbread & pecan crust layered w/ caramel
& bananas topped w/ whipped cream

5.75

Strawberry-Coconut Pie

coconut cream filling topped w/ fresh glazed strawberries,
served w/ vanilla lime sauce

6.50

Dark Chocolate & Peanut Butter Stack

devil's food cake w/ peanut butter mousse,
peanut crunch & dark chocolate ganache
served w/ housemade peanut butter ice cream

6.50

White Chocolate & Strawberry Layer Cake

w/ white chocolate cream cheese frosting
served w/ vanilla ice cream

7.00

Milk Chocolate Cream Pie

rich milk chocolate pudding
on a dark chocolate cookie crust
served w/ vanilla whipped cream

6.00

Apple-Spice Jelly Roll

apple butter & spiced molasses cake
served w/ homemade cream cheese ice cream
& hot mulled cider sauce

6.50

Bartlett Pear Crisp

w/ oat, coconut & almond topping,
served warm w/ homemade buttermilk
caramel ice cream

6.50

Red Velvet Layer Cake

w/ cream cheese frosting
served w/ vanilla ice cream

6.50