



Price lists

Prices subject to change without notice

All items are customizable for dietary needs or for personal preference. Contact our Chef to create new items

DESSERT BAR

Dessert Bar package: <i>handmade thick and chewy brownies, bright key lime bar, and jumbo marshmallows with chocolate and crushed candy pieces decorated to match your colors</i>	\$6.99
Crepe Bar: <i>Fresh crepes with choice of four different toppings. Popular toppings include chocolate sauce, real whipped cream, mixed berries, and cheesecake mousse</i>	\$6.99

DESSERTS

All selections are full dinner portions at \$4.95 each and are handmade by the Pastry Chef

Panna Cotta: <i>creamy panna cotta served in a martini glass with raspberries, blackberries, strawberries and blueberries</i>
Killer Chocolate Cake: <i>layers of dark chocolate cake with a milk chocolate French silk butter cream, glassy ganache, then topped with freshly whipped cream and a raspberry</i>
Grasshopper Chiffon : <i>grasshopper chiffon pie with Oreo crust and drizzled with chocolate sauce</i>
Rustic Pear Galette: <i>pear galette with frangipane filling, drizzled caramel sauce, and freshly whipped cream, garnished with a chocolate "cigar"</i>
Caramel Mousse in an edible Chocolate Tea Cup: <i>fluffy caramel mousse in an edible tea cup with whipped cream, chocolate shavings and chocolate "steam"</i>
Lime and Coconut Parfait: <i>bright lime and coconut parfait with handmade pound cake crumbles with a coconut cookie Tuile garnish</i>
Three Layer Chocolate Mousse Cake: <i>dark, milk, and white chocolate layers garnished with strawberries, blackberries, and a kumquat</i>
Macadamia Nut Cream Pie: <i>roasted macadamia nut pastry cream, freshly whipped cream with chocolate and caramel sauces</i>
Berries 'n Cream: <i>fresh berries in vanilla bean sweet cream served in an edible Florentine cookie bowl</i>
Mango Mousse Cake: <i>layers of pound cake and mango mousse, topped with an orange gelee and served with freshly whipped cream and strawberries (other flavors include Guava or Coconut)</i>
Crème Brulee: <i>traditional crème brulee topped with fresh berries and served with a bruleed banana slice and dusted with cinnamon powder</i>
Molded Charlottes: <i>jaconde sponge wrapped around a delicate mousse and molded into a cylinder shape</i>
Chocolate Molded Charlotte: <i>chocolate charlotte with a dark chocolate crème brulee center sitting atop a Japonaise disk</i>



Kirsch Torte: four layers of sponge cake, soaked in Kirsch-flavored simple syrup with a French butter cream, almonds, whipped cream and individual colored chocolate-transfer "kites"

Apple Cranberry Crisp: Served warm in a rustic mini pie tin or in elegant white ramekins, with a touch of cinnamon, and accompanied by a handmade vanilla bean gelato.

Gelato or Sorbet: any flavor upon request. Favorites include Burnt Almond Fudge, mint chocolate chips, watermelon, salted caramel and others

White Chocolate Cranberry Bread Pudding: home made bread chunk and tart cranberries baked in a sweet custard with white chocolate drizzles
