



Pastry Menu

Kahlua Tiramisu \$4.00

Coffee and Kahlua soaked sponge, layered with orange Mascarpone.

Crème Caramel \$2.75

Silky Smooth French Flan, served on a bed of rich Caramel.

Fresh Fruit Tart \$4.25

Rich Butter tart filled with vanilla bean custard and topped with a medley of fresh berries.

Raspberry Mousse Dome \$3.75

A light decadent fresh raspberries mousse coated with white chocolate

Triple Chocolate Mousse Cake \$3.50

Made with a Milk chocolate mousse, White Italian Butter cream, Dark chocolate Buttercream and a Dark sponge Soaked in Coffee Syrup.

Individual Rum Cake \$3.00

Rich Pound Cake Soaked in Rum syrup and served with pecans or cream custard glaze

Key Lime Pie \$3.50

Originally from the Key west of Florida this dessert is sweet and refreshing

Fresh Chocolate Chip, Oatmeal, Sugar, Peanut Butter Cookies

\$1.00 or 3 for \$2.50

Rich Buttery Cookies just like mom makes

Panna Cotta \$3.50

Pride and Joy of Italian Desserts made with Cream and Garnished with Fresh Fruit syrup

Brownies \$3.25

Award winning Brownies

Bread Pudding Squares \$2.50

Mexican Wedding Cookies 4 for \$2.00

Rich Shortbread cookies with Almonds and Pecans

New York Cheesecake \$2.75

