



DESSERTS *included in entrée pricing unless noted with surcharge*

Molten chocolate cake with fresh raspberries, whipped cream and raspberry sauce

House made Classic Crème Brulee, Chocolate or Maple Brulee with fresh berries

House made apple crisp with vanilla bean gelato (\$1.00 surcharge)

White and dark chocolate bread pudding with Bailey's Irish cream sauce

Minikahda "Turtle Sundae" -house made hot fudge sauce and caramel sauce over vanilla ice cream with chopped walnuts

Caramel-apple bread pudding served with vanilla bean or cinnamon gelato (\$1.00 surcharge)

Trio of house made sorbets or gelatos with macaroon (\$1.00 surcharge)

Chocolate pot de crème with fresh raspberries

PETITE SWEETS *please inquire for pricing*

Miniature salted caramel Budino with whipped cream

Miniature molten chocolate cake with fresh raspberries, raspberry sauce and whipped cream

Miniature Brulees- Vanilla bean, chocolate, maple, salted caramel

Miniature Apple Crisp with homemade vanilla bean gelato

House made chocolate pyramids

House made macaroons, (2per)

Pumpkin bars with cream cheese frosting

Smoeres bars