



DESSERTS *most are included in entrée pricing unless noted below with a surcharge*

Strawberry shortcake with fresh strawberries, and whipped cream

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

Angel food cake with seasonal mixed berries and whipped cream

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

Chocolate or Salted caramel pot de crème with fresh raspberries

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

Mascarpone cheesecake with fresh berries \$2.00 surcharge

Seasonal berries with lemon curd and whipped cream \$2.00 surcharge

#### PETITE SWEETS

Miniature salted caramel budino 3

Miniature key lime pie shooter 3

Miniature cheesecake shooter with fresh berries 3

Miniature peach-blueberry cobbler with vanilla bean gelato 4

Miniature Apple Crisp with homemade vanilla bean gelato 4

House made chocolate pyramids (2per) 1.5

House made macaroons, (2per) 1

Miniature Fruit tarts with pastry cream 3