

Dessert Menu

Bittersweet Chocolate Truffle

A very rich flourless chocolate cake with a liquid center. Served Vanilla gelato and topped with fresh raspberries, decorated with berry and fruit sauces.

Crème Brule

A rich, smooth-textured dessert served with a fresh fruit garnish and caramelized sugar on top.

White Chocolate Raspberry Bread Pudding

Moist warm bread pudding with melted white chocolate and raspberries on the center. Served with rum sauce and raspberry sauce.

Bananas Foster Bread Pudding

Caramelized bananas (flambé with dark rum) served warm with rum sauces and topped with fresh sliced banana.

Turtle Cheesecake

New York style cheesecake baked on Oreo cookie crust, over a layer of chocolate, pecans and snickers pieces topped with caramel, pecans and chocolate.

Amaretto Cheesecake

Almond and amaretto liqueur flavored cheesecake with toasted almonds on top baked over graham crackers and served with rum sauce.

Triple Chocolate Cheesecake

New York style cheesecake with three kinds of chocolate (sweet dark chocolate, milk chocolate and white chocolate) in three different layers. Finished with ganache glaze.

Fresh Fruit Tarts

Pastry shell filled with crème patisserie (pastry cream), topped with fresh fruit, and finished with an apricot glaze.

Lemon Sabayon & Raspberry Tart

The filling for this lemon tart is in the classic French style -- very light and a bit creamy, with fresh raspberries baked in. The crust is light and rich; made with real butter, Served with sauces, raspberries and mint.

Apple or Pear Tart

Rich almond filled tart with apples or pears. Topped with cinnamon and sugar. Baked over short dough. Served warm.

Kahlua & Espresso Torte

Rich chocolate cake with kahlua mousse, covered with chocolate ganache and served with espresso sauce.

Tiramisu

Layers of lady fingers moist in coffee liquor and mascarpone cheese with chocolate shavings. Decorated with unsweet Cocoa.

Chocolate Berry Parfait

Rich chocolate cake soaked in raspberry liquor. Topped with fresh berries, layered with a rich dark chocolate mousse.

Tres Leches Cake

Sponge cake soaked in a mixture of three types of milk (condensed , evaporated milk and heavy cream) and topped with Whipped cream and strawberries.

Key Lime Pie

Graham cracker crust pie filled with key lime filling and topped with whipped cream; served with fruit sauce.