

Desserts prepared by Pastry Chef Suzanne Chesley

Darker Chocolate

Black Muddy River* - \$7.25

Chocolate mousse laced with espresso, Grand Marnier and Myer's Rum

B&O Espresso Mousse Torte* - \$7.25

Chocolate mousse sandwiched between layers of coffee soaked chocolate torte

Devil's Food Cake - Ganache \$7.25
frosting and filling

Rumball - Cake soaked with \$6.75

Myer's Dark Rum--dipped in ganache (choice of toasted almonds or without)

Lighter Chocolate

German Chocolate - Coconut ... \$7.25

and toasted pecan frosting and filling

Chocolate Raspberry Torte - .. \$7.25

Delicate génoise layers laced with Grand Marnier, filled with raspberries and sweetened whipped cream

Sarah Bernhardt* - A beehive of \$6.95

chocolate mousse sitting atop an amaretti cookie

No Chocolate

Lemon Chiffon Cake - Crème ... \$7.25

fraiche and lemon curd filling

Cheese Cake - Classic creamy \$6.75

style--side of house made raspberry, caramel or ganache; add \$1.00

White Chocolate Cake - White .. \$7.25

chocolate buttercream frosting and filling--raspberry sauce highly recommended; add \$1

Vanilla Bean Crème Brulee - . \$6.25

A delicious moment in time

Carrot Cake - Walnuts, pineapple \$6.75

and cream cheese frosting and filling

Served Warm

Greek Custard - Sweet farina \$6.25

custard baked in phyllo, served warm with an aromatic rosewater and orange syrup

Apple Crisp - Served with a scoop \$7.25
of French vanilla ice cream

Chocolate Pot* - Similar to a \$6.25

soufflé and accompanied by sweetened whipped cream

Brioche Bread Pudding - \$6.25

Whiskey sauce! Yes, it has liquor!

Le Poire Rouge - Bosc Pear, \$7.25

spiced wine reduction sauce and a scoop of French vanilla ice cream

Fruity

Sour Cream Lemon Pie - \$6.50

Tangy lemon filling topped with whipped cream

Key Lime Pie - Graham cracker .. \$6.50

crust, lime filling and a whipped top

Sour Cream Apple Pie - Sliced .. \$6.50

apples in sour cream custard with an old fashioned rolled oat topping

And Still More...

Eclair - Choux pastry filled with a . \$6.75

light custard cream laced with Grand Marnier; finished off with a chocolate glaze

Cup Cake - Daily specials \$3.00

Profiterole Au Chocolate - A \$7.25

Paris treat! Cream puff shells filled with French vanilla ice cream sitting in a puddle of rich chocolate ganache

Tiramisu - Kahlua and espresso ... \$7.25

soaked sponge cake filled and frosted with mascarpone cheese and whipped cream

Seasonal Fruit Tart - Ask your .. \$7.25

server for the daily selection

French Vanilla Ice Cream - . \$3.75

2 scoops

Shakes with Espresso - Double . \$5.95

espresso, mocha, caramel, milky way and chai