

Dessert Menu



CHANTERELLE BREAD PUDDING 5.99

House made with sourdough bread, served warm with white chocolate bourbon sauce

CHANTERELLE KEY LIME PIE 5.99

House made and topped with a dollop of key lime whipped cream

CHOCOLATE RASPBERRY PARADISO 6.49

Chocolate Torte layered with raspberries and chocolate ganache (GF)

WHITE CHOCOLATE COCONUT CAKE 6.49

Coconut cake with white chocolate coconut frosting

TIRAMISU 6.99

Clouds of mascarpone cream on a coffee and rum soaked caked topped with cocoa powder

CLASSIC CARROT CAKE 6.49

Raisins and walnuts, cream cheese frosting

MARIONBERRY PIE 5.99

A Northwest favorite, served warm (ala mode + 1.99)

SUMMERBERRY CAKE 6.99

Mixed berries baked in citrus cake layered with tart key lime and white chocolate cream cheese frosting garnished with fresh berries.

MOCHA MADNESS 6.49

Chocolate cake with caramel coffee frosting

CRÈME BRULEE WHITE CHOCOLATE CHEESECAKE 7.49

Individual crème brulee'd white chocolate, almond shortbread crust (GF)

Smaller Bites

LEMON BAR 4.49

Sweet and tangy, classic shortbread crust

NANAIMO BAR 4.99

White chocolate, dark chocolate, almond, coconut (GF)

CHOCOLATE PRALINE FUDGE BROWNIE 4.99

Alone or try it warmed and topped with ice cream (+1.99)

VANILLA BEAN ICE CREAM

Single scoop 2.99 double 4.99