Dessert Menu

All desserts are Inn-made by our Pastry Chef!

CHOCOLATE TRUFFLE TORTE (GF) $12
Rich chocolate cake, chocolate ganache,
raspberry coulis, fresh raspberries

CLASSIC NY STYLE CHEESECAKE $12
Sour cream topping, raspberry coulis,
whipped cream, fresh berries

CHOCOLATE HEAVEN CAKE $12
Rich chocolate cake, chocolate ganache,
raspberry coulis, fresh raspberries

CRÈME BRÛLÉE (GF) $12
Classically prepared, fresh berries, tuile cookie

KEY LIME PIE $12
Graham cracker crust, tropical fruit salsa

Seasonal additions

PUMPKIN CHEESECAKE $14
Gingersnap Crust, Caramel, Candied Pumpkin Seeds

GERMAN APPLE STRUDEL $14
Flaky strudel dough, salted caramel
ice cream, caramel sauce

**ASSORTED ICE CREAMS, SORBET,
AND NO SUGAR ADDED ICE CREAM $8**

Dessert Cocktails and Coffees

CAPPUCINO $8

ESPRESSO $5

ESPRESSO MARTINI $14
*Add Baileys **$2***
Stoli vanilla vodka, Kahlua, espresso

CHOCOLATE MARTINI $14
Stoli vanilla vodka, chocolate liqueur, cream

WHITE CHOCOLATE MARTINI $14
Stoli vanilla vodka, white crème de cacao

BAILEY'S COFFEE
Bailey's Irish Cream

IRISH COFFEE
Jameson Irish whiskey

CAFE D'ITALIANO
Amaretto liqueur

$11 EACH

All coffees are topped with whipped
cream and a chocolate straw