



INN & RESTAURANT

Dessert Menu

We are a specialized bakery with many artisanal confections.

We take pride in sourcing local ingredients to create tempting seasonal additions to our menu.

100% of our buns, pies, cakes & desserts are baked daily from scratch in our bakery.

Cakes, Pies & Sweets...8.95

PECAN MAPLE BREAD PUDDING*

Warm Pecan Maple Bread Pudding, topped with Candied Pecans & House-made Vanilla Bean Ice Cream, served with Chocolate Bourbon Sauce

JOCKEY DELIGHT

Warm Brownie with House-made Vanilla Bean Ice Cream, Whipped Cream

TRADITIONAL NEW YORK STYLE CHEESECAKE

Graham Cracker Crust, Chocolate Mousse, Fresh Strawberry

GF CHOCOLATE DECADENCE

Flourless Chocolate Cake with Mirror Glaze, rich Chocolate Ice Cream, shaved Chocolate & Whipped Cream

CHOCOLATE MOUSSE CAKE*

Chocolate Cake layered with Chocolate Mousse Filling & White Chocolate Buttercream Frosting with an outer layer of toasted Almonds

CARROT CAKE*

Classic Cream Cheese Frosting, Toasted Almonds & Caramel Sauce drizzle served with House-made Vanilla Bean Ice Cream

MATCHA GREEN TEA CRÈME BRÛLÉE*

Matcha Crème Brulee served with Marble Biscotti & fresh Berries

GF "FAMOUS" LEMON BAR

Mixed Berries & Powdered Sugar with Sorbet

STICKY TOFFEE CAKE*

Spice Cake with Almond & Bourbon Toffee Filling & Cream Cheese Frosting. Garnished with Roberts Ferry Salted Chocolate Caramel Popcorn & Orange Caramel Sauce

PEAR CRANBERRY COBBLER*

Spiced Pear Cranberry Cobbler topped with Streusel. Served with Pomegranate Hibiscus Sorbet

NO BAKE POMEGRANATE CHEESECAKE*

Pistachio Gingersnap Crust, Cheesecake filling & Pomegranate Gelee, garnished with Pomegranate Seeds

GF "Gluten Free" designations are based on information provided by our ingredient suppliers.

Warning: Normal kitchen operations involve shared cooking and preparation areas. We are therefore unable to guarantee that any menu item is free from gluten or any other allergen, and we assume no responsibility for guests with food allergies or sensitivities. Avoid toast, biscuits cheese rolls, croutons and oyster crackers, as these accompaniments are not gluten free. ****Please inform your server of any allergies when ordering.**

09.29.2021

House-made Ice Cream & Sorbet...6.95

All of our frozen desserts include a House-made Cookie, baked fresh daily. (Cookies are not Gluten Free.)

CHOCOLATE ICE CREAM

VANILLA ICE CREAM

CHAI ICE CREAM

POMEGRANATE SORBET

*TOASTED
ALMOND-COCONUT
DAIRY-FREE ICE CREAM

*PISTACHIO
ICE CREAM

After Dinner Cocktails

BANANA SPLIT MARTINI... 13

RumChata shaken with Crème de Banana & Pineapple to give you a true Banana Split flavor topped with Whipped Cream & a Cherry

MOON PIE MARTINI... 13

An old school Dessert in Cocktail form, RumChata with Crème de Banana shaken in a rimmed Martini glass with crushed Graham Crackers

CLASSIC CHOCOLATE MARTINI... 13

A decadent mixture of Godiva Liqueur & Baileys Cream, sprinkled with Cocoa Powder

Port Wine by the Glass

DAOU,
Estate Port Style... 15

FICKLIN VINEYARD,
Estate Bottled, "Old Vine", Madera, Tinta Port... 9

FONSECA,
Portugal, "Bin^{NO} 27" Porto... 10

SAVIEZ VINEYARDS,
Muscat Canello, California, 2007... 7

TERRA D'ORO,
Amador County, Zinfandel Port... 9

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