



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.*

Sweets...8.95

BOURBON RASPBERRY BREAD PUDDING*

*Raspberry & Bourbon Bread Pudding, served with White Chocolate Crème Anglaise,
House-made Vanilla Bean Ice Cream & fresh Raspberries*

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

Ⓞ 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*

TRADITIONAL VANILLA CRÈME BRÛLÉE*

Served with a Harris Ranch Almond Biscotti & fresh Berries

Ⓞ "FAMOUS" LEMON BAR

Mixed Berries & Powdered Sugar with Sorbet

ORANGE TRES LECHES CAKE

*Orange Cake filled with Bavarian Cream & frosted with fresh Whipped Cream.
Garnished with an Orange slice*

APPLE PISTACHIO COBBLER*

Spiced Apples & roasted Pistachios served with Pistachio Streusel & House-made Vanilla Bean Ice Cream

NO BAKE STRAWBERRY PISTACHIO & OREO CHEESECAKE*

*Oreo & Pistachio Crust, Cheesecake filling & Strawberry Gelée.
Garnished with fresh Strawberries & ground Pistachios. Served with Berry Coulis*

Ⓞ "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.**

04.11.2022

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

BUTTER PECAN ICE CREAM*

STRAWBERRY SORBET

*TOASTED
ALMOND-COCONUT
DAIRY-FREE ICE CREAM

*PISTACHIO
ICE CREAM

After Dinner Cocktails

PEPPERMINT MOCHA MARTINI... 13

*A luscious mixture of Chocolate & Peppermint to tantalize your senses,
Godiva Chocolate Liquor with a hint of Peppermint*

MAPLE OLD FASHIONED... 12

A Traditional Old Fashioned with a touch of Fall, Jim beam Whiskey with a hint of maple syrup

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*

Dessert & Port Wine by the Glass

FICKLIN VINEYARD,
Estate Bottled, "Old Vine", Madera, Tinta Port... 10

FONSECA,
Portugal, "Bin^{NO} 27" Porto... 11

SAVIEZ VINEYARDS,
Muscat Canelli, California, 2007... 8

TERRA D'ORO,
Amador County, Zinfandel Port... 10

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