



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

BUTTER CROISSANT BANANA & PECAN BREAD PUDDING*

Rich Butter Croissant layered Banana & Pecan Bread Pudding, served with House-made Chocolate Ice Cream,
Garnished with toasted Pecans & drizzled with a Pecan Praline 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

Ⓞ 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

RUM CHATA CRÈME BRÛLÉE*

Crème Brûlée infused with RumChata Liqueur, paired with assorted Berries & a Pistachio Biscotti

Ⓞ "FAMOUS" LEMON BAR

Mixed Berries & Powdered Sugar with Sorbet

STONE FRUIT TART*

Almond Tart covered with Whipped Cream Cheese,
Topped with slices of Apricot glazed Peaches, Nectarines & Pluots

NECTARINE BLUEBERRY COBLER*

Baked spiced Nectarines & Blueberries with Streusel.
Paired with House-made Vanilla Bean Ice Cream & topped with a Caramel drizzle

NO-BAKE PEACH PISTACHIO CHEESECAKE*

Pistachio & Gingersnap Crust, Vanilla Bean Cream Cheese filling & Peach Gelee. Garnished with fresh sliced
Apricot-glazed Peaches & ground toasted Pistachios. Served with a 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.

08.01.2022

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

PEACH SORBET

WATERMELON 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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