



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

### 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

### RUM CHATA CRÈME BRÛLÉE\*

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

### GF "FAMOUS" LEMON BAR

Mixed Berries & Powdered Sugar with Sorbet

### SWEET POTATO PIE

Sweet Potato Pie served with Spiced Whipped Cream & served with a Caramel Sauce

### RED BARTLETT & CRANBERRY COBBLER\*

Warm spiced Red Bartlett Pear & Cranberries topped with Streusel  
& served with Pomegranate Hibiscus Sorbet

### BLACKBERRY NO-BAKE CHEESECAKE\*

Pistachio & Gingersnap Crust, Vanilla Bean Cream Cheese filling & Blackberry Gelee,  
Garnished with fresh Blackberry & Mint. Served with a Strawberry Caramel Sauce.

### PECAN PIE\*

Pecan Pie served with Spiced Whipped Cream & served with a Caramel Sauce

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.*

09.20.2022

# 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

POMEGRANATE HIBISCUS 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<sup>NO</sup> 27" Porto... 11

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

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

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