



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

ALMOND BOURBON BREAD PUDDING*

*Rich Almond Bread Pudding served with House-made Vanilla Bean Ice Cream,
garnished with toasted Almonds & drizzled with White Chocolate Bourbon Sauce*

TRADITIONAL NEW YORK STYLE CHEESECAKE

Graham Cracker Crust, Chocolate Mousse, Fresh Strawberry

Ⓞ CHOCOLATE DECADENCE

*Flourless Chocolate Cake served with 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*

CARDAMOM CRÈME BRÛLÉE*

Cardamom Crème Brûlée served with Mascarpone & assorted Berries

IRISH MINT CAKE

*Moist Irish Crème Chocolate Cake, Whipped Cream, Peppermint Patty Filling
& Buttercream Frosting, served with Chocolate Sauce*

APPLE COBBLER*

*Warm spiced Apples served with Streusel,
House-made Vanilla Bean Ice Cream & a Caramel drizzle*

Ⓞ "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.*

03.07.2023

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

MINT ICE CREAM

BLOOD ORANGE SORBET

After Dinner Cocktails

HARRIS RANCH ESPRESSO MARTINI... 14

Effen Espresso Vodka, Baileys & Cream, topped with Espresso Beans

IRISH COFFEE... 11

*A blend of Baileys & Jameson Whiskey with your choice of Coffee,
Topped with Whipped Cream & Cocoa Powder*

KEOKE COFFEE... 11

*Kahlua & Cream de Cacao with a little Brand & your choice of Coffee,
Topped with Whipped Cream & Cinnamon*

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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