



# **DECADENT DESSERTS**





***THE MIXED BERRY CAKE***-Confectionery cake composed of a round short pastry base filled with chantilly cream, covered with a mass of raspberries, blackberries, blueberries, red currants and dusted with powdered sugar...6.99



***CHOCOLATE VIENNESE CAKE***-Soft sponge layers separate the delicate chocolate and vanilla creams which are then encased by a striped sponge ribbon, ultimately crowned with unique chocolate shaving...6.99



***THE SWEET ALMOND PEAR TART***-Rich *crème de'almond* topped with pear halves on a shortbread pastry base...6.99



***THE KEY LIME CHEESECAKE***-The zing of this refreshingly sweet/tart key lime cheesecake, capped with a lime enhanced cream topping and drizzled with a key lime sauce, is reminiscent of the warm Florida Keys...6.99



***THE COLOSSAL CHEESECAKE***-A Jumbo sized New York style cheesecake enhanced with a subtle vanilla flavor. Choose your topping: Strawberry, Blueberry or Chocolate...6.99



***COOKIES'N CRÈME CAKE***-Two chewy chocolate brownie layers with cream cheese and broken soft center chocolate cookies folded into the batter and surrounding mousse. The center of this domed shaped cake is filled with a mound of milk chocolate Ganache before the cookie mousse is poured on. The edges are surrounded with dark chocolate fudge and the top is sprinkled with more broken cookie bits, dark chocolate drizzle and skirted with white and dark candy bits...6.99



***THE BROWNIE BLASTER-***Imagine a brick of chewy chocolate brownie covered with a scoop of rich chocolate and vanilla ice cream. Drizzled with caramel sauce, chocolate sauce and sprinkled with chocolate chips. Topped with whipped cream and a cherry...6.99



***DEEP CARAMEL PECAN FLAN-***A huge Caramel Pecan Flan that people can't get enough of! Crunchy pecans & creamy caramel filling make this indulgent flan unforgettable. Drizzled with even more “ Oh-so-good” caramel sauce...6.99