



dessert menu

Caramel Budino (*Italian for pudding*) layers of chocolate cookie crust, caramel pudding, and thick caramel sauce finished with whipped cream and chocolate cookie crumbs | \$8

Lemon Sponge Cake a mini lemon cake topped with a lemon curd and a fresh berry compote, garnished with whipped cream and a mint sprig | \$ 8

Crème Brûlée traditional silky vanilla custard topped with a caramelized brown sugar crust | \$ 7½

Jo Jo's Chocolate Temptation individual rich chocolate cake with a warm runny chocolate center served with vanilla ice cream | \$ 8

"Coffee and a Cigar" coffee flavored crème brûlée topped with "chocolate shaving ashes" served with a semi-sweet chocolate cigar | \$ 8

"Snickers's" Bar chocolate peanut butter and rice crispy base, peanut nougat center, and a milk chocolate-Bavarian cream, covered in a chocolate ganache (*almost like the candy bar you bought it at the supermarket but way better!*) | \$ 9

Bananas Foster sliced bananas sautéed in a rum and brown sugar sauce with, banana bread, vanilla ice cream, and toasted coconut | \$ 8

Apple Crostada a rustic tart made to order in our brick oven in a pastry crust with sautéed Granny Smith and Red Delicious apples, cinnamon, sugar, and brown sugar served with vanilla bean ice cream | \$ 8

Sorbet Duo a selection of sorbets served in a baked crêpe cup | \$ 6

Espresso \$ 4 or **Cappuccino** \$ 4½