

A GRAND

Finale

D E S S E R T M E N U

Bread Puddin' Pie™

Custard-kissed croissants laced with rich sweet bourbon and yummy bites of apples and raisins.



Rockslide Brownie

A rich, but surprisingly light textured brownie topped with butter-luscious caramel, piled high with brownie cubes, toasted pecans and drizzled with milk chocolate ganache.

Lemoncello

Our light and buttery cake bursting with lemon and layered with tangy lemon curd and fresh raspberries. All topped with lemon-kissed whipped cream and white chocolate shavings.



Low Carb Cheesecake Brulee

A creamy, vanilla-flecked cheesecake on a dense chocolate crust. Hand-fired for a chef-made look. Perfect for a low carb or diabetic diet!



Opera Cake

Our elegant hexagonal interpretation of a French classic. Light and dark layers – chocolate sponge, smooth coffee buttercream, chewy almond dacquoise and deep chocolate ganache. All infused with a coffee glaze.

Big Chocolate Cake

Colossal ... layer upon layer of dark moist chocolate cake, sandwiched with our silkiest smooth chocolate filling, piled high with chunks of cake.



Mosaic Bande

A mosaic of geometrics in shades of chocolate highlights this duo of chocolate mousses ... one chocolate, one vanilla mascarpone. All layered on a dark chocolate sponge. A true work of art.



Banana Caramel Big Baby Bundt

Dense, rich banana cake, loaded with fresh banana chunks and covered with a cinnamon caramel topping.

A GRAND
Finale

TEMPTING SENSATIONS