

### **Cheesecake**

Our chef's traditional family recipe, classic creamy cheesecake in a baked graham cracker crust, plain or with choice of blueberry, raspberry or strawberry fruit topping  
\$7 or \$8 with topping

### **Chocolate Mousse**

Traditional French recipe made with Callebaut dark chocolate, whipped egg whites and sabayon  
\$7

### **Vanilla Bean Crème Brulee**

Our signature dessert, Madagascar vanilla bean, farm fresh eggs in a cool custard with a torched turbinado sugar  
\*gluten free  
\$7

### **Key Lime Pie**

Traditional Florida style tart key lime pie on a graham cracker crust with fresh, vanilla bean whipped cream  
\$7

### **Peanut Butter Cheesecake**

Fresh cream cheese, peanut butter, heavy cream topped with chocolate ganache  
\$7

### **Pumpkin Cheesecake**

Pumpkin, eggs, cream cheese and spices baked in a graham cracker crust topped with sweet crème fraîche  
\$7

All of our desserts are made fresh, from scratch, in house daily. We often have feature desserts, ask your server. Whole desserts are available to go with 24 hours' notice.