

## DESSERT

\$7

### **New York Cheesecake**

Traditional creamy cheesecake on a graham cracker crust with fresh berries and berry sauce

### **Mocha Cheesecake**

On a graham cracker crust and covered with chocolate ganache

### **New Orleans Cake**

Two layers of cocoa and white chiffon cake separated by a caramel and white buttercream filling, topped with deli caramel and ganache

### **Chocolate Mousse Cake**

Two layers of cocoa cake with a layer of semi-sweet chocolate mousse filling and finished with a ganache glaze

### **Pistachios Crème Bruleè**

Rich custard made with heavy cream, egg yolks, sugar, pistachios and vanilla beans, topped with caramelized sugar

### **Market Berries & Yogurt**

Fresh seasonal berries, honey essence and Greek vanilla yogurt

### **Vanilla Bean Ice Cream**

Topped with berry sauce and cookie wafer

### **Raspberry Sorbet**

Accompanied with cookie wafers

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