

# *Dessert Menu*

*Pastry Chef Lisa Wirth*

*All Desserts are 5.95*

## ***Key Lime Parfait***

*Fluffy clouds layered with cookie crumbs  
and Chantilly cream*

## ***Chocolate Mousse Dome***

*Double Dutch Chocolate coated in panache*

## ***Vermont Maple & Vanilla Bean Crème Brulee***

*with an Almond Cookie*

*or*

## ***Papaya Crème Brulee***

*with a Crystallized Ginger Cookie*

## ***Warm Apple Galette***

*Apples layered in a puff pastry  
with Vermont Cheddar*

## ***The Perfect Pear Crisp***

*Quaker Hill Granola crumb topping  
with maple ice cream*

## ***"Peanut Butter Cup"***

*Peanut butter mousse encased in chocolate  
with caramel sauce*

## ***Espresso turned Latte***

*Vanilla ice cream floated with a double shot of espresso  
Served with hazelnut biscotti*

## ***"Mini" Orange Cheesecakes***

*coated in dark chocolate with Oreo crust*

## ***Strafford Organic Creamer Ice Cream***

*from Rock Bottom Farm*

***Add a scoop of Strafford Organic Creamery  
Ice Cream to any dessert for \$2.50***