



Mousses, Custards, and Creams

Chocolate and Yogurt Mousse Dacquoise - \$4.75

Layers of almond meringue cake with a chocolate and a yogurt mousse, topped with chopped pistachios

Chocolate Budino with Candied Walnuts - \$4.50

An Italian salted chocolate pudding topped with homemade candied walnuts

Raspberry Mousse Bites – 4 for \$3

Soft blondie base layered with vanilla panna cotta and raspberry mousse, decorated with a sprinkling of freeze-dried raspberry powder

Chocolate Panna Cotta with Coconut Cookie Base - \$3.00

Chocolate flavored panna cotta with a hint of mascarpone sitting on a coconut cookie base dipped in cream

Crème Brulee – \$5.50

Creamy baked custard with a fresh berry garnish

Vanilla Mousse - \$3.00

Vanilla mousse sitting on a biscuit base and topped with fresh raspberries



Trifles

Banana Cream - \$20

Layers of pastry cream, bananas, vanilla wafer cookies, and topped with whipped cream

Pineapple - \$25

Lady fingers soaked in pineapple juice topped with crème patisserie, pineapple, whipped cream, and macadamia nuts

Chocolate Blackberry - \$25

Fudgy brownie, chocolate custard, and blackberry cream cheese mousse layered together and topped with fresh whipped cream and blackberries served in a medium-sized goblet

Dirt Cake - \$30

Vanilla pudding, cream cheese, and whipped cream mixed together and layered with crushed Oreos