



1983 Robin J. Mat



## second story desserts

individual lemon tartlet - a light and flaky, buttery crust and a tart, creamy lemon filling served with a raspberry ginger sauce

mexican chocolate cake - a dense chocolate cake filled and frosted with a cinnamon-coffee flavored ganache served with haagen dazs coffee ice cream

irish cream chocolate mousse cake - layers of espresso sponge cake soaked in an irish whiskey syrup, filled and topped with a chocolate mousse spiked with irish cream liqueur

double chocolate raspberry tart - a layer of raspberry filling, white chocolate buttercream, and a thin layer of bittersweet chocolate in a flaky tart shell

hot fudge sundae second story - haagen dazs vanilla ice cream and white chocolate pound cake served with real hot fudge sauce

fresh berries tossed in orange liqueur served with vanilla creme anglaise and a black current sauce

all desserts \$7.00

coffee 2.00    espresso 3.00    cappuccino 4.00



