



1983 Robin-Jones

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

cappuccino mousse torte - a chocolate wafer crust with a thin layer of chocolate ganache and a cappuccino mousse served chilled

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

all desserts \$7.00

coffee 2.00 espresso 3.00 cappuccino 4.00

