***Holiday Desserts***

***$8.50***

**Ultimate Chocolate Coffee Stout Cake**

The Inn’s signature chocolate cake enhanced with Guinness Stout,

layered with rich espresso chocolate fudge icing, pecan praline

served over molasses caramel and finished with Chantilly cream.

**Sticky Toffee Date Cake**

Kahlua enhanced brown sugar cake studded with sweet dates, served warm with sticky toffee sauce, butter pecan ice cream and brown butter crumb.

**Apple Cranberry Pear Crisp**

Tart cranberries, cinnamon spiced pears and apples, baked together with candied ginger, served warm with brown sugar oat crumb and vanilla ice cream. GF

**Eggnog Cheesecake**

Creamy cheesecake enhanced with rum, nutmeg, and vanilla, topped with gingerbread mousse, molasses caramel,

cranberry compote, and Chantilly cream. GF

**French Silk Pie**

Chocolate brownie brittle crust filled with chocolate mousse, peppermint bark,

chocolate Ganache, Chantilly cream, chocolate sauce and

mint chocolate chip gelato. GF

**Assorted Ice Cream and Sorbet**

1-Scoop **$2.50** 2- Scoops **$5.00**

**Espresso $4.50 Cappuccino $5**