***Twigs 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.

**Warm Salted Caramel Cookie Sundae Cobbler**

Warm chocolate chip cookie with gooey caramel, vanilla ice cream,

salted caramel drizzle, 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

**Vanilla Bourbon Crème Brulee**

Tahitian vanilla bean and Jim Beam Bourbon infused custard with caramelized sugar crust and amaretti cookies. GF

**French Silk Pie**

Chocolate brownie brittle crust filled with chocolate mousse,

chocolate Ganache, Chantilly cream, chocolate peppermint crumb,

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**