



# DESSERTS

*Desserts proudly made in-house by the Hawthorne's Emma Hullinger*

## **PASSION FRUIT TARTE 16**

*seasonal gelee center, coconut almond shell, tropical fruit*  
GF

## **BLACK FOREST MOUSSE TORTE 16**

*chocolate cake, cherry compote, whipped cream*  
NF

## **NATHANIEL'S BREAD PUDDING 12**

*caramelized pear, salted caramel, chocolate chips, whipped cream*  
a la mode + 2  
NF

## **BANANA CREMEUX CAKE 14**

*bourbon cream, candied walnuts*

## **VANILLA BEAN CRÈME BRÛLÉE 12**

*brûléed sugar, lavender crumble, fresh berries*  
NF, GF without crumble

## **MANGO MOUSSE 12**

*tropical fruit, mango purée*  
VV, GF, NF

## **ICE CREAM SUNDAE 10**

*vanilla ice cream, chocolate ganache, caramel, pecans, whipped cream*  
GF

## **SEASONAL SORBET 10**

VV, GF, NF

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*VV – Vegan | GF – Gluten-Free | NF – Nut-Free*

## **CHOC-TAILS 11**

**TIRED TRAVELER ICED COFFEE** | *caffeinated iced coffee, Kahlua, Baileys Irish Cream, chocolate drizzle, on the rocks*

**MOOSE TRACKS** | *Godiva white chocolate liqueur, Skrewball peanut butter whiskey, milk, chocolate and caramel drizzle, on the rocks*

**NUTELLA AFFOGATO** | *chocolate hazelnut spread, chocolate ice cream, two shots espresso (non-alcoholic)*