



# DESSERTS

*desserts proudly made in-house by the Hawthorne Hotel*

## **PUMPKIN SPICE CAKE 16**

*cream cheese frosting, pumpkin sauce, warm spices*  
GF

## **DECADENT BROWNIE 10**

*toasted salted pistachio, freeze dried raspberry, white chocolate ganache*  
add another brownie +4  
a la mode +2

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

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

## **THYME CRÈME BRÛLÉE 12**

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

## **MAPLE MOUSSE 13**

*candied pecans, cinnamon shortbread, spiced persimmon compote*  
VV

## **ICE CREAM SUNDAE 10**

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

## **SEASONAL SORBET 10**

VV, GF, NF

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)*