

THE CROSSING AT CASEY JONES  
**HOMEMADE DESSERTS**

**Vanilla Creme Brulée**

topped with a brittle coating of caramelized sugar, whipped cream and fresh berries, served with a biscotti ... \$6.50

**Dreamy Carrot Icebox Cake**

Layers of homemade carrot cake & fresh cream cheese ice cream, wrapped in a caramel ganache & rolled in walnuts, sliced & served with a trio of sauces ... \$7.95

**Tiramisu Split**

You won't miss the bananas in this version featuring homemade lady fingers soaked in a blend of Kahlua & espresso, layered with homemade mascarpone ice cream & whipped cream dusted with Valrhona cocoa powder, topped with a chocolate coffee sauce ... \$8.95

**Fresh Berries & Cream**

Season's fresh mixed berries served with a dollop of fresh cream ... \$6.95

**Strawberry Shortcake Baked Alaska**

Vanilla shortbread layered with Chantilly cream and homemade strawberry ice cream, topped with fluffy meringue & dusted with an Old-Fashioned crunch ... \$7.95

**Chocolate Baked Alaska**

A brownie topped with Kahlua cream and espresso chip ice cream, covered with a delicate head of meringue and sprinkled with finely grated chocolate ... \$7.95

**Irish Cream Bread Pudding**

Our homemade specialty, lightened with our special custard, served warm with fresh cream ... \$5.95

**White Chocolate**

**Raspberry Molten Cheesecake**

Served just warm enough to create a soft center, served with an almond nougatine ... 7.95

Homemade ice creams & sorbets of the day ... \$4.50

Special Occasion cakes are available from our pastry chef with 24 hours advance notice