

Dessert Menu

SPRING 2008

\$8.00

Chocolate Pot de Crème with
Whipped Cream and Mocha Cookies

Peach and Blackberry Bread Pudding
with Vanilla Bean Ice Cream

Warm Banana Waffles with
Bourbon Ice Cream and Caramelized Pecans

Frozen Lemon Mousse with
Crème Fraiche and Blueberry Sauce

Chocolate Caramel Cashew Tart
with Coffee Ice Cream

Trio of Housemade Ice Creams or Sorbet
with Seasonal Fruit and Shortbread Cookies

\$7.00

Carolina Crossroads Coffee

Our signature drink, a delightful blend of Baileys,
Amaretto, Crème de Cacao and Kahlúa,
Topped with whipped cream

French Connection

A classic blend of Crème de Cassis and Chambord,
Topped with whipped cream and fresh raspberries

House Made Desserts

Pastry Chef - Suzanne Manius



CAROLINA
CROSSROADS
RESTAURANT AND BAR

