

# *Dessert Menu*

SUMMER 2009

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Pastry Chef - Suzanne Menius

Chocolate Raspberry Truffle Tart  
with Crème Anglaise and "Drunken" Blackberries

Lime Tart  
with Key Lime Coconut Sorbet and Blueberry Sauce

Apricot Brandy Pound Cake  
with Mixed Berry Compote and Strawberry Sauce

Milk Chocolate Ice Cream Sundae  
with Pecan Buttercrunch and Chocolate Sauce

Peach Tarte Tatin  
with Brown Sugar Ice Cream and Candied Ginger

Trio of Ice Creams or Sorbets  
with Seasonal Berries & Butter Cookies

\$8

## *Special Coffee Drinks*

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  
"C'est magnifique!"

Southern Cross  
A taste of the South, as  
Jack Daniel's blends with Crème De Menthe.  
Topped with whipped cream and fresh mint

\$7



CAROLINA  
CROSSROADS  
RESTAURANT AND BAR

