

Dessert Menu

WINTER 2010

Pastry Chef - Suzanne Menius

Decadent Chocolate Cake
with Chantilly Cream and Salted Caramel Sauce

Blackberry Sage Tart with Grand Marnier Ice Cream

Peppermint Chocolate Chip Ice Cream Sundae
with Fudge Sauce and Chocolate Cookies

Chocolate Caramel Pecan Tart with Coffee Ice Cream

Tangerine Panna Cotta with Cranberry Compote and Red Wine Sauce

Trio of Ice Cream or Sorbet
with Seasonal Berries and Shortbread Cookies

\$8.00

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

\$8.50



CAROLINA
CROSSROADS
RESTAURANT AND BAR

