

Wildwood Dessert Menu

SIGNATURE DESSERTS – \$7⁵⁰

BANANA CAKE

Luscious banana cake with crushed pecans, banana flavored cream cheese frosting, and brandy caramel sauce.

DARK CHOCOLATE MOUSSE

Bittersweet and semi-sweet chocolate, blended with whipped cream, served with caramel and vanilla sauce.

RICOTTA CHEESECAKE

A blend of whole milk ricotta and cream cheese baked in a graham cracker crust, topped with a Michigan bing cherry sauce.

CHOCOLATE GATEAU

A French classic flourless chocolate cake, served with warm ganache and fresh strawberries.

RASPBERRY TIRAMISU

Creamy mascarpone mousse layered with raspberry soaked lady fingers and dusted with cocoa.

TRIPLE LAYER CARROT CAKE

Moist layers of walnut and spice carrot cake with cream cheese frosting... a classic finish.

WHITE CHOCOLATE CRÈME BRULEE

A velvety custard prepared with imported white chocolate and vanilla beans finished with caramelized sugar.

SEASONAL DESSERT SPECIAL – \$7⁰⁰

KEY LIME TARTLETTE

A delicious custard made with key lime juice, baked in a delicate tart shell, topped with whipped cream and served with raspberry sauce.

ITALIAN GELATO & SORBET – \$5⁰⁰

Three scoops of your choice of vanilla bean or dark chocolate gelato.

Three scoops of your choice of lemon, raspberry or passion fruit sorbet.

SEASONAL FRUITS & CHEESES – \$14⁰⁰

Domestic and imported cheeses accompanied by delicious fresh fruits of the season and assorted crackers.

DESSERT MARTINIS – \$10⁰⁰

WILD CHOCOLATE

Smirnoff Vanilla vodka, Godiva Dark Chocolate liqueur & Caramel Baileys served up.

MOUNDS BAR

Malibu Coconut rum & Godiva Dark Chocolate liqueur served up.

COFFEE & LIQUEUR DRINKS – \$8⁰⁰

[All served with whipped cream on the side.]

IRISH COFFEE
KAHLUA & COFFEE
CAFÉ ITALIANO

BAILEYS & COFFEE
NUTTY IRISHMAN
CAFÉ MEXICANA

DESSERT & SPARKLING WINES

'10 PACIFIC RIM, VIN DE GLACIÈRE,
RIESLING, COLUMBIA VALLEY

A sweet dessert wine with pear, melon, mango and honey notes ... pairs well with fruits and cheeses.

\$15 GLASS/\$28 [375 ML]

'09 CARMES DE RIEUSSEC,
SAUTERNES, LAFITE ROTHSCHILD

Enticing apricot, toasted almond and fig flavors ... pairs well with crème brulee and bread pudding.

\$45 [375 ML]

