

FEBRUARY

Dessert Menu

LEMON BERRY MASCARPONE CAKE

A delicate Italian Limoncello-infused cake, layered with luscious vanilla bean mascarpone cream and a vibrant mixed berry compote, elegantly finished with a silky berry Swiss meringue frosting.

GLUTEN-FREE RED VELVET CHEESECAKE

A sumptuously smooth red velvet cheesecake atop a decadent gluten-free cookies and cream crust, finished with a swirl of airy whipped cream cheese frosting for the ultimate indulgence.



WHITE CHOCOLATE STRAWBERRY TART

A buttery sablé tart crust filled with a luxurious strawberry reduction and light, creamy whipped strawberry mousse, elegantly drizzled with white chocolate and topped with a dipped strawberry for a harmonious blend of sweetness and texture.

DARK CHOCOLATE PISTACHIO KATAIFI TART

A crisp, dark chocolate pastry tart filled with a crunchy Kataifi pistachio cream, layered with velvety dark chocolate ganache, and crowned with a touch of toasted pistachios for a perfect balance of crunch and richness.

