

Desserts 8

Desserts at the White Dog Bistro are Created and Baked on Premises by the White Dog Bistro Culinary Team of Chef Walter Wilkes and Augustyne Morse

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Our Chefs endeavor to make dessert at the Bistro a "Spiritual" experience....meaning our desserts often contain spirits. We usually cook off some or most of the alcohol to be safe for kids and still retain those familiar adult flavors. Please enjoy Responsibly.

Chef's Whimsy

A Seasonally Innovative, Silky Textured Variation on the Classic Creme Brulée, Flan or Creme Caramel

(Gluten Free)

Pairs well with a Crofts Pink Port Champagne Cocktail

Cozy Monk Cheesecake

Frangelico Infused Dark Chocolate Cheesecake with Crushed Oreo Crumb Crust over Dark Cherry Noir Chambord Sauce Topped with Espresso Whipped Cream

Pairs well with St. Brendans's Irish Cream with Aged Whiskey

Pirate's Curse

Warm Mango and Drunken Raisin Bread Pudding Topped with a Toasted Coconut/Granola Crumb Crust, Vanilla Bean Ice Cream, and Spiced Rum Caramel Sauce

Sweet & Tart Winter Fruits Tart

Dried Cherries and Craisins Plumped in Sweet Sherry and Honey; Folded into a Decadent Ricotta Cheese Filling in Warm Puff Pastry Vol au Vent. Topped with Elderberry Brandy Praline Sauce and Candied Pecans

Pairs Well with 10 or 20 Year Tawny Port

Blueberry Un-Trifle

A Deconstructed Version of the Classic Trifle Featuring Grilled Pound Cake, Warm Blueberry Sauce, and a Subtle Lemon and Fresh Mint Pastry Cream

Pairs Well with Your Favorite Aged Bourbon

Also Available:

Single Malt Scotches , Aged Bourbons and Cognacs , Johnny Walker Blue , and....

A Top Notch Selection of Ten Different Types of Ports and Dessert Wines. Ask your Server for details.