

# *Dessert Menu*

SUMMER 2008

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Pastry Chef - Suzanne Menius

Coeur a la Crème with Grand Marnier

“Spiked” Berries and Sugar Cookies

Chocolate Soufflé Cake

with Peppermint Chocolate Chip Ice Cream and Fudge Sauce

Blueberry Oatmeal Crisp

with Peach Moscato Sorbet

Dark Chocolate Crème Brulée

with Caramelized Bananas

Lime Tart with Key Lime Coconut Sorbet,  
Candied Macadamia Nuts and Blueberry Sauce

Trio of Housemade Ice Creams or Sorbets  
with Seasonal Fruit 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

7.00



CAROLINA  
CROSSROADS  
RESTAURANT AND BAR

