

# Homemade Desserts by Ranka Pekic

Save room to enjoy one (or two) mouthwatering desserts lovingly made by Ranka Pekic, our in-house self-taught pastry chef.



## Desserts

### **Northwest Blueberry & Cherry Crisp**

Buttermilk brown sugar biscuit ~ 7.50

*Add vanilla ice cream ~ 3*

### **Chocolate Decadence †**

Raspberry sauce, espresso crème anglaise,  
espresso bark ~ 7.50

### **Apricot Burnt Cream**

Caramelized turbinado sugar,  
chocolate drizzled fan wafers ~ 7.50

### **Chocolate Hazelnut Mousse †**

Toasted hazelnuts, whipped cream ~ 7.50

### **Dessert Tasting Size**

Choose from any of the above desserts ~ 4.50

### **Dessert Trio Sampler**

Three tasting size portions from the above desserts ~ 11.50

### **S'mores Tower**

That chocolate cake, graham streusel,  
chocolate custard, meringue ~ 8.50

### **Ranka's Famous Caramel Carrot Cake**

Three layers with cream cheese icing, caramel sauce ~ 8.50

### **Cannoli Cheesecake**

Chocolate-Grand Marnier Sauce ~ 8

### **Whidbey Island Ice Cream Co.**

Select from classic Vanilla Bean or  
our two rotating flavors!

Served in pizzelle cookie cup

1 Scoop ~ 5 • 2 Scoops ~ 9.50