



Painting by Tanya M. Snyder

DESSERT



PHASE IN.

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9.20.2018

Key Lime Pie

\$8

Rich, creamy key lime chiffon on a buttery graham cracker crust layered with whipped cream and white chocolate shavings.

Apple Crisp

\$6.75

Fresh local apples w/ a hint of citrus & spices baked in an oatmeal crust, vanilla ice cream.

Dark Chocolate Crème Brulee

\$9

Ghirardelli Chocolate & Tahitian Vanilla Bean flavored custard caramelized with raw sugar; with fresh berries and mint.

Darrell's Coconut Cake

\$9.50

Three layer white chiffon cake, coconut cream filling, smeared with lots of whipped cream, and plastered with grated coconut. Plated on a puddle, of chocolate ganache sauce and coconut cream filling with vanilla bean ice cream and toasted coconut.

Mom's Chocolate Cake

\$9.50

Her special occasion cake. Three layer dark chocolate cake frosted with a rich chocolate buttercream, tastes just like Mom used to make; served with chocolate ganache sauce & vanilla bean ice cream.

Pumpkin Mousse Tart

\$8.00

On a gingersnap tart shell with whipped cream and a white chocolate dipped Gingersnap.

Ice Creams and Sorbets \$3.75

**Please check with server for available flavors*

Desserts A la Mode \$1.95

Toppings \$.75

Hot Fudge, Capt.'s Caramel, Crunchy Topping of the Day, or Raspberry Chambord Sauce

Please check with your server about the availability of selected seasonal fruit.

After Dinner Drinks

Regular & Decaf Espresso \$3.25

Regular & Decaf Double Espresso \$4.75

Regular & Decaf Cappuccino \$4.00

Baileys \$9.50

Sambuca \$9.00

Amaretto \$9.00

B&B D.O.M. \$12.00

Drambuie \$11.00

Frangelico \$9.50

Grand Marnier \$11.00

Courvoisier V.S. \$12.00

Remy Martin V.S.O.P. \$12.00

Cockburn's Special Reserve \$8.75

Bodegas Dios Baco Sherry \$7.75

Hennessey X O \$27.00