

# 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

### **Sweet Hibiscus Burnt Cream**

Caramelized turbinado sugar, chocolate drizzled fan wafers ~ 7.50

### **Northwest Apple and Cranberry Crisp**

Hazelnut-oat topping ~ 7.50  
Add vanilla ice cream ~ 2.50

### **Chocolate Decadence †**

Raspberry sauce, espresso crème anglaise, espresso bark ~ 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

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

Three layers with cream cheese icing, caramel sauce ~ 8.50

### **Pear Brioche Bread Pudding**

Hazelnut brittle, Kentucky bourbon sauce, whipped cream ~ 9

### **Tiramisu Cheesecake**

Espresso rum syrup ~ 7.75

### **Snoqualmie Creamery Ice Cream**

Mukilteo Mudd, Danish Vanilla Bean, Flavor-of-the-Moment. Served in pizzelle cookie cup  
1 Scoop ~ 4.25 • 2 Scoops ~ 8