



2421 Berlin Turnpike, Berlin, CT 06037-8037
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Dessert

Dessert du Jour \$6.95

Crème Brulee \$6.95 Mini \$3.25

Caramelized topped dessert that creates a contrast to the smooth, creamy vanilla bean custard beneath.

Chocolate Mousse Torte \$6.95 Mini \$3.25

Semi-sweet Chocolate Mousse atop of a decadent chocolate cake coated with a thick dark chocolate ganache.

Carrot Cake \$6.95 Mini \$3.25

Freshly grated carrots, crushed pineapple, walnuts with a cream cheese frosting.

Dessert Sampler \$9.95

Mini Crème Brulee, Mini Gelato, Mini Mousse Torte and a Mini Carrot Cake

Gelato \$6.00

Traditional Italian Ice Cream made with heavy cream and fresh fruit

Hawthorne Inn Brownie Sundae \$7.50

Vanilla Ice Cream between two brownies topped with Hot Fudge, whipped cream and a cherry

Crème de Menthe Sundae \$6.95

Vanilla Ice Cream served with a splash of crème de menthe topped with whipped cream and a cherry

New York Style Cheesecake \$6.95

Rich New York Style Cheesecake set in a graham cracker crust topped with blueberry sauce or fresh strawberries.

Sugar-Free Cheesecake \$6.95

New York Style Cheesecake made with Splenda topped with seasonal berries.

Apple Tart Tatin \$6.95

Apple tart served warm topped with vanilla Ice Cream and drizzled with Caramel sauce.

Seasonal Fresh Fruit Martini \$8.95

Seasonal berries served with or without whipped cream

Old Fashioned Hot Fudge Sundae \$6.95

Vanilla Ice cream topped with hot fudge sauce finished with whipped cream and a cherry

Peach Melba \$7.25

Sliced peaches served over vanilla ice cream topped with a raspberry/melba sauce topped with whipped cream and a cherry

Caramel Sundae \$6.95

Vanilla Ice cream drizzled with Caramel sauce topped with whipped cream and a cherry

Pastry Chef: Kathleen Pantano

*Please call The Hawthorne Inn to confirm menu.
Items and prices are subject to change without notice.*