

WILD PEAR



Our desserts are made from scratch from our cakes, crusts, sauces to cookies, we do them all using the finest ingredients. Our Pastry Chef Mercedes Moran has been creating our pastries since 2004. We know you'll enjoy her creations!

Chocolate Torte GF

A truly decadent flourless torte containing bittersweet chocolate & espresso covered in chocolate ganache with a drizzle of raspberry coulis. \$9

Key Lime Tart

Rich key lime custard in a buttery shortbread crust, topped with whipped cream, & a drizzle of raspberry coulis. \$9

Wild Pear Cheesecake

Classic New York style cheesecake served with caramelized pear & caramel sauce. \$8

Cookie Sundae

Your choice of one of our cookies served with a scoop of vanilla bean ice cream & choice of sauce: house caramel, chocolate, or raspberry coulis. \$6
Add extra sauce +.50 each

Mixed Berry Cobbler

Mixed Oregon berries, made with our sweet buttermilk biscuit topping. Served warm with whipped cream \$7.5
Add Vanilla Ice Cream +\$2

Croissant Bread Pudding

Buttery croissants soaked in our sweet vanilla custard, served warm with caramel sauce & whipped cream. \$8

Pot de Crème or Panna Cota GF

French pudding or Italian cooked creme with seasonal flavors & toppings. \$7.50

Assorted From Scratch Cookies

Chocolate Chip, Snickerdoodle, Oatmeal-Raisin, Ginger-Molasses, White Chocolate-Pecan.
Gluten-Free Cookie: Chocolate Chip-Oatmeal

We feature 2-5 cake selections daily.
Chocolate and two other seasonal favorites.
Below is a sampling

Chocolate Hazelnut

Dark chocolate cake with chocolate mousse filling, with chocolate ganache and coated with chopped hazelnuts.

Salted Caramel

Chocolate cake, salted caramel butter cream, and housemade caramel sauce.

Triple Threat

Chocolate cake with chocolate mousse filling and a dark chocolate ganache coating

German Chocolate

Chocolate cake filled with toasted coconut, pecans, and frosted with dark chocolate ganache.

Queen of Hearts

Chocolate and red velvet cake with cream cheese frosting

Banana-Candied Pecan

Banana cake layered with candied pecans and whipped cream cheese frosting

Olive Oil

Olive oil cake flavored with seasonal fruit, and whipped cream.

Classic Carrot

Carrot cake layered with walnuts and ginger cream cheese frosting.

Lemon Raspberry & Poppy Seed

Lemon poppy seed cake with homemade raspberry filling and butter cream frosting.

Strawberry Lemonade

Yellow lemon cake, fresh strawberries, lemon curd, & buttercream frosting.