

AVAILABLE 11AM-11PM

To order, dial "54" from any house phone or call (504) 613-3777.

**A New Orleans tradition.
Chef's selection of confections that will surely satisfy every sweet tooth.**

Strawberry Mousse Cake (VG) 12.00

Plant-based dessert layered with strawberry, non-dairy strawberry cream, coconut extract, and sponge cake.

Decadent Chocolate Cake (V) 11.00

Rich, decadent dessert featuring layers of velvety chocolate mousse atop a moist chocolate cake base.

Bread Pudding Poppers (V) 8.00

Two bite-sized treats made from rich, moist bread pudding. Served with a drizzle of caramel or with Crème Anglaise.

Banoffee Pie Trifle (V) 10.00

Trifle layered with caramelized bananas, cookie crunch, and whipped dulce cream.

Bayou Tiramisu (V)  12.00

Featuring layers of Chicory coffee-soaked ladyfingers, rich mascarpone cream, and a dusting of cocoa powder.

Items prepared in an environment where nuts are present.

V - Vegetarian | GF - Gluten Free | VG - Vegan

SF - Shellfish | Locally Sourced - 

