

All desserts (except ice creams) are homemade by Sasha (owner, Sandy Firestone). Cheesecakes & fruit desserts are changed seasonally. Whole cakes are available with 48 business hours notice.

White Chocolate Fantasy Cake - \$ 6.95

Moist, delicate layers of Sasha's homemade white chocolate sour cream cake layered with French raspberry buttercream filling and frosted with vanilla buttercream frosting. Plated with raspberry sauce and a white chocolate butterfly.

Tiger Pie - \$ 6.95

Our signature dessert--decadently rich peanut butter mousse layered with chocolate ganache in an Oreo cookie crumb crust garnished with chocolate & raspberry sauces & whipped cream.

Peach Blossom - \$ 6.95

Two buttery, pecan and sugar sprinkled phyllo cups baked until golden. One is filled with nutmeg-scented peach compote; the other is filled with vanilla Haagen Daz ice cream. Plated with raspberry sauce. Sasha's version of peach pie a la mode!

Chocolate Fondue for Two or More - \$ 10.95

Warm, rich chocolate laced with Grand Marnier served in a fondue pot with assorted seasonal fresh fruits and angel cake for dipping. Generously serves two. Fun and romantic!

Key Lime Cheesecake - \$ 6.95

Light and luscious key lime cheesecake baked in a gingersnap-toasted macadamia nut crust. Topped with sour cream white chocolate ganache & a cascade of whipped cream garnished with kiwi slices.

Loco for Coconut Cake - \$ 6.95

Moist, dense layers of Sasha's cream of coconut cake filled and coated with coconut cream cheese frosting and fluffy shredded coconut. Plated with raspberry sauce.

Haagen Daz Vanilla or Mango Sorbet - \$ 4.95

or try a scoop of each for a Sasha "Dreamsickle".

Tropical Carrot Cake - \$ 6.95

Old-fashioned hand-stirred recipe of exquisitely moist cinnamon-scented cake studded with carrots, pineapple and coconut. Frosted with vanilla cream cheese frosting and topped with toasted coconut. Garnished with a sugared apricot rose an