



Fall Dessert Menu

Citrus Polenta Ricotta Cheesecake

*Pignoli Nougatine
Tangerine and Chocolate Sauce
\$6*

Torta Caprese

*Dense Chocolate and Almond Cake
Limoncello Syrup
Frozen Black Currant Spoom
\$6*

Dark Chocolate

Mascarpone Layer Cake

*Tiramisu Flavored Mousse Filling
Cappuccino Crème Anglaise
\$6*

Cannoli

*Flaky Italian Filled Pastry
Candied Orange and Chocolate Ricotta Filling
\$5*

Roasted Plum Almond Crostata

*Rustic Sweet Dough
Almond Crème Filling
Vanilla Gelato
\$6*

Hotel Hershey's Classic

Chocolate Cream Pie

*Fresh Whipped Cream
\$6*

Hotel Hershey's Classic

Reese's Peanut Butter Pie

*Fresh Whipped Cream
\$6*

Assortment of Home-Style Cookies

*Chocolate Chip, Oatmeal Raisin
& Peanut Butter
\$3*

Chef's Selection of House Made Ice Creams & Sorbets

\$3

Please ask your server for flavors

*Ken Gladysz
Executive Chef*

*Cher Harris CEPC
Executive Pastry Chef*