

A La Carte DESSERT MENU

Individually Plated Desserts

(Price per each)

Negrita Chocolate Mousse with Whipped Cream (GF OPTION)	\$12
Fort Cheesecake with Graham Cracker Crust & Huckleberry Preserves	\$12
Vera's Caramel Blonde Brownie served with Vanilla Bean Ice Cream	\$12
Chocolate Chile Bourbon Cake	\$12
Seasonal Fruit Cobbler with Oatmeal Streusel & Vanilla Bean Ice Cream (GF)	\$11
S'mores Campfire Treat	\$12
Vanilla Bean Ice Cream	\$9

****Mix and match from the dessert selections****

Family Style Dessert

(Price per Platter)

Chef's Selection Platter– (Serves 6-8 guests) A sampler of The Fort's favorite desserts served family style	\$55 per platter
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Choices usually include:

- Negrita Chocolate Mousse with Whipped Cream (GF OPTION)
- Fort Cheesecake with Graham Cracker Crust & Huckleberry Preserves
- Vera's Caramel Blonde Brownie served with Vanilla Bean Ice Cream
- Chocolate Chile Bourbon Cake
- Seasonal Fruit Cobbler with Oatmeal Streusel & Vanilla Bean Ice Cream

***Any outside cake must be made by a bakery and delivered by the bakery to be accepted by The Fort with a \$0 invoice. There is a \$3.00 Cake Service Fee per person added to the master bill for any outside cake
Prices and menu selections are subject to change without notice***