

Smooth rich vanilla custard topped with a sheer layer of crisply caramelized sugar. A Trinity College recipe for "Cambridge Burnt Cream" dating from the 1860's.

CARAMEL MACCHIATO CHEESECAKE

Coffee cheesecake with graham cracker crust topped with caramel sauce.

LEMON MERINGUE PIE

Short dough crust with fresh lemon curd. Topped with a lightly sweetened meringue.

CHOCOLATE MOUSSE CAKE

Chocolate cake layered with chocolate mousse. Frosted with chocolate frosting and chocolate ganache.

GHIRARDELLI HOT FUDGE BROWNIE A LA MODE

Ghirardelli double dark chocolate brownie topped with the best hot fudge, vanilla ice cream and Oreo sprinkles.

CAFÉ ESCADRILLE'S SIGNATURE ICE CREAM PUFF

A large puff filled with cappuccino or French vanilla ice cream, smothered with hot fudge. Served with whipped cream and toasted almonds.

ICE CREAM, SORBET OR FROZEN YOGURT

A dish of one of our ice creams, frozen yogurts or sorbets topped with hot fudge or strawberry sauce, if you desire.

ICE CREAM SUNDAE

French vanilla ice cream with hot fudge, Whipped cream, cherry and a sugar cookie.

We serve only "Richardson Farms" famous ice cream and frozen yogurt.

All of our desserts are made here at the Escadrille!

