

evergreens

at The Simsbury Inn

Pastries

\$8ea

Ultimate Chocolate Guinness Cake

The Inn's signature chocolate cake enhanced with Guinness beer, layered with rich chocolate fudge icing, whipped cream served over raspberry sauce.

Carrot Cake

Three layers of moist coconut and walnut studded carrot cake, filled and finished with whipped cream cheese icing, orange caramel and browned butter crumb.

Blueberry Pie

Perfectly sweet blueberry filling baked to perfection with browned butter almond streusel served warm with Canton Creamery sweet cream ice cream.

Chocolate Hazelnut Ice Cream Cake

Canton Creamery hazelnut ice cream, chocolate cookie crust Nutella Ganache, whipped cream, shaved chocolate, candied hazelnut powder and chocolate drizzle. GF

Vanilla Rhubarb Baked French Custard

Tart rhubarb baked in a sweet vanilla bean infused French style custard with shortbread crumble orange caramel drizzle and whipped cream.

Crème Brulée Du Jour

Our Pastry Chef's daily flavored creamy custard with a crunchy caramelized top, mini chocolate chip cookies. GF

Pastry Chef Laura Day

Espresso \$4

Cappuccino \$4