

## PASTRIES & DESSERTS

*Additional pastries are available by visiting the pastry display, including vegan and gluten-free options. All Pastries are topped with our housemade Schlag (whipped cream).*

### Cookies & Cream Cheesecake 11.8

Our #1 selling cheesecake. Cookies crust topped with Epic's creamy cheesecake, packed with chocolate cookies throughout. It is decorated with cookies and drizzled with white chocolate and dark chocolate syrup.

### Cookie Dough Cheesecake 11.8

Cocoa Crust topped with a layer of ganache; filled with our Epic cheesecake and chunks of cookie dough throughout. It is decorated with whip cream and our in-house chocolate covered chocolate chip cookies.

### Hazelnut Chocolate Cheesecake 11.8

Cocoa crust topped with alternate layers of Epic's classic cheesecake and hazelnut chocolate cheesecake layers. It is decorated with chocolate hazelnut spread.

### Tiramisù Cheesecake 11.8

Cocoa crust filled with a coffee cheesecake layered with espresso-drenched lady fingers; dusted with a premium cocoa powder.

### Traditional Cheesecake 11.8

Graham cracker crust topped with our Epic creamy cheesecake.

### White Chocolate Raspberry Cheesecake 11.8

Graham crust topped with our Epic cheesecake filled with fresh raspberries; enrobed with premium white chocolate ganache and white chocolate chips.

### Frutti di Bosco 13

Shortcrust pastry base filled with Chantilly cream, topped with a layer of sponge cake and lavishly garnished with an assortment of lingonberries, raspberries, red currants and strawberries.

### Tiramisù 10.8

Layers of espresso and rum-drenched sponge cake, dusted with cocoa powder.

### Carrot Torte 10.8

Two layers of moist carrot cake packed with an array of spices, including cinnamon, allspice and nutmeg. Filled and encased with our housemade cream cheese frosting; garnished with toasted walnuts and pecans.

### Chocolate Raspberry Torte 10.8

Two layers of rich dark chocolate cake soaked with raspberry syrup; filled with a rich high quality chocolate raspberry ganache. It is the encased in raspberry syrup and coated with chocolate cake and chocolate butter cream frosting.

### Tres Leches Torte 10.8

Thick sponge cake soaked with traditional three milks and finished with a light vanilla frosting.

### Heavenly Lemon Torte 10.8

Two layers of moist refreshing lemon cake filled with lemon butter cream and lemon curd. Covered with our yellow lemon cream cheese frosting and decorated with lemon buttercream and plain buttercream rosettes, topped with lemon icing dots.

### Light and Dark Torte 10.8

Two layers of rich chocolate cake filled and enrobed with our delicious in-house cream cheese & a light chocolate syrup frosting; decorated with a black and white chocolate flute.

### Red Velvet Torte 10.8

Two layers of our moist red velvet cake, layered and enrobed with our housemade cream cheese frosting, and coated with red velvet cake crumbs, piped with cream cheese stars.

### Strawberry Crème Torte 10.8

Two layers of strawberry-crème cake filled with cool and refreshing strawberry buttercream and strawberry glaze; enrobed with strawberry buttercream, decorated with strawberry rosettes and white chocolate drizzle.

### Triple Chocolate Torte 10.8

Smooth and silky triple chocolate torte baked with chocolate cake and iced with our very own chocolate butter cream frosting and chocolate ganache.

### Raspberry Chocolate Mousse 10.8

One vegan chocolate layer with dark chocolate chips. Topped with a thin layer of raspberry preserve filled with dark chocolate mousse. Topped with creamy chocolate ganache.

### Coconut Cream Torte 10.8

Layers of moist buttery yellow cake and creamy coconut pastry cream made with Coco Lopez and flake white coconut frosted with cream cheese frosting and finished with a generous sprinkling of sweetened white flake coconut.

### Hazelnut Chocolate-Banana Crêpe 11

Housemade and hand-spun crêpe, bananas, pecans, Hazelnut Chocolate and powdered sugar

### Hazelnut Chocolate-Strawberry Crêpe 11

Housemade and hand-spun crêpe, strawberries, Hazelnut Chocolate and powdered sugar

### Premium Vanilla Ice Cream 6

### Celebratory whole cakes served in house \$95

#### Please be Advised

Our pastries are baked in environments in which common baking allergens are present and used in our pastries. This includes ingredients, such as milk, eggs, peanuts, tree nuts, soy, wheat, and gluten. For specific ingredients in a particular pastry please ask your server or a manager for this information.