

Sweet Spot

Watermere at Southlake

Gourmet Desserts

Tiramisu Cup 6

A CLASSIC TIRAMISU FEATURING DELICATE SPONGE CAKE GENEROUSLY SOAKED IN RICH ESPRESSO COFFEE, LAYERED WITH AIRY MASCARPONE CREAM.

Creme Brulee 5

CUSTARD TOPPED WITH CARAMELIZED SUGAR.

Apple Tart A-la- Mode 6

BUTTERY CRUST FILLED WITH SPICED APPLES AND BAKED TO GOLDEN PERFECTION TOPPED WITH A SCOOP OF VANILLA ICE CREAM.

Sandy's Amazing Cookie 2

CHOICE OF ONE JUMBO CHOCOLATE CHUNK OR SALTED CARAMEL COOKIE.

Gelati

SERVED IN A CRISP COOKIE PECAN TUILE TOPPED WITH SEASONAL BERRIES

Coffee Chocolate Chip 4

RICH COFFEE GELATO BLENDED WITH CRISP CHOCOLATE CHIPS FOR A BOLD AND INDULGENT TREAT.

Strawberry Bliss 4

LUSCIOUSLY SMOOTH ITALIAN- STYLE ICE CREAM WITH RIPE STRAWBERRIES.

Cake & Cobbler

Chocolate Fondant Cake 7

THIS CHOCOLATE LAYER CAKE IS FILLED WITH A RICH CHOCOLATE CREAM, TOPPED WITH A CHOCOLATE GANACHE.

Lemoncello Raspberry Cake 7

LAYERS OF LIMONCELLO-INFUSED SPONGE CAKE GENEROUSLY FILLED WITH VELVETY LEMON CREAM AND SWEET-TART RASPBERRY MARMALADE.

Carrot Cake 6

THREE LAYERS OF MOIST CAKE, LOADED WITH SHREDDED CARROTS, PECAN AND CRUSHED PINEAPPLE, FINISHED WITH REAL CREAM CHEESE ICING.

Peach Cobbler 5

PEACH PIE FILLING, ENCASED IN A DELICIOUS PASTRY CRUST, AND FULL OF LIGHTLY SWEETENED SLICES OF FRESH PEACHES.

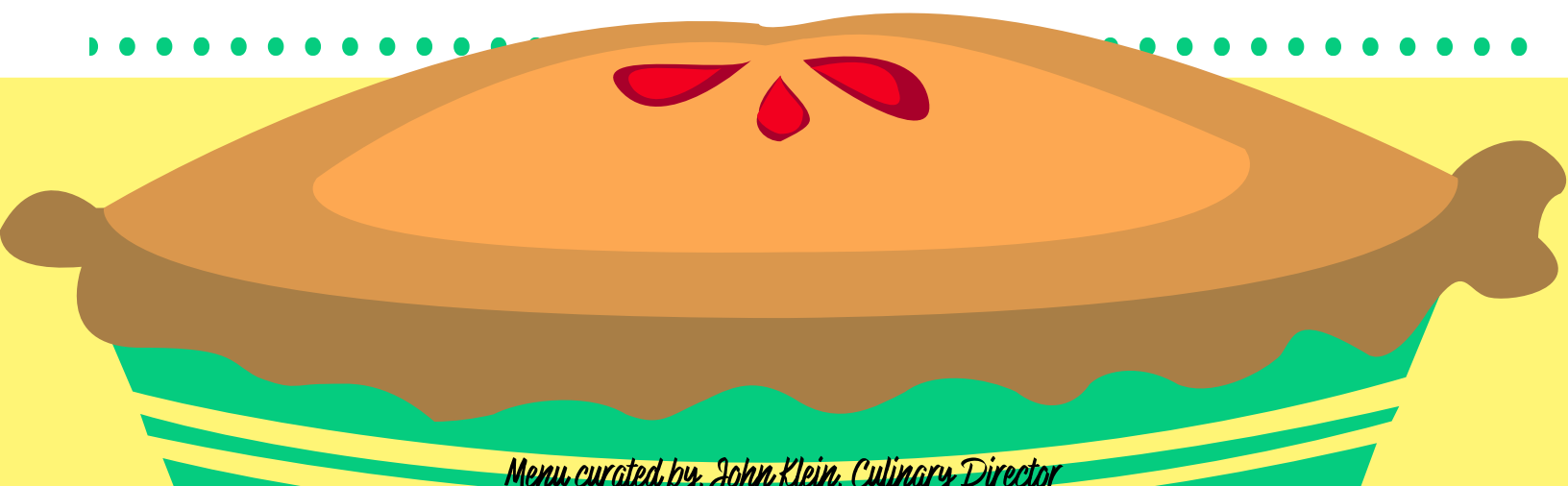
Ice Cream & Sherbet

SERVED IN A CRISP COOKIE PECAN TUILE TOPPED WITH SEASONAL BERRIES

Bunny Tracks 3

Vanilla 3

Rainbow Sherbet 3



Menu curated by John Klein, Culinary Director