



DESSERT MENU

Executive Chef Joel Ott

TRES LECHES TIRAMISU - \$15

Layers of cake soaked with coffee & sweet cream
and mascarpone mousse

CHEESECAKE - \$14

Mango compote and white chocolate ganache

STICKY TOFFEE PUDDING - \$12

Sweet date cake drizzled with toffee sauce,
walnuts and served with vanilla gelato

AHERN ORANGE CHOCOLATE CAKE - \$14

Dark chocolate mousse and orange cremeux

WARM BUTTER CAKE - \$12

Fresh berries and vanilla gelato

COCONUT BUNDT CAKE - \$15

Lime curd, pineapple coulis, white chocolate glaze

GELATO TRIO - \$15

Sampling of our house-made gelato
(Single flavor - \$6)



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