

WEBSTER HOUSE
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Dessert Menu

Seasonal Fruit Crisp 6
Medley of local fresh fruit baked daily in house,
served with ice cream

Carrot Cake 8
House made cake with butter cream cheese icing

Vanilla Bean Crème Brûlée 7
A traditional European crème brûlée,
served with whipped cream and fresh berries

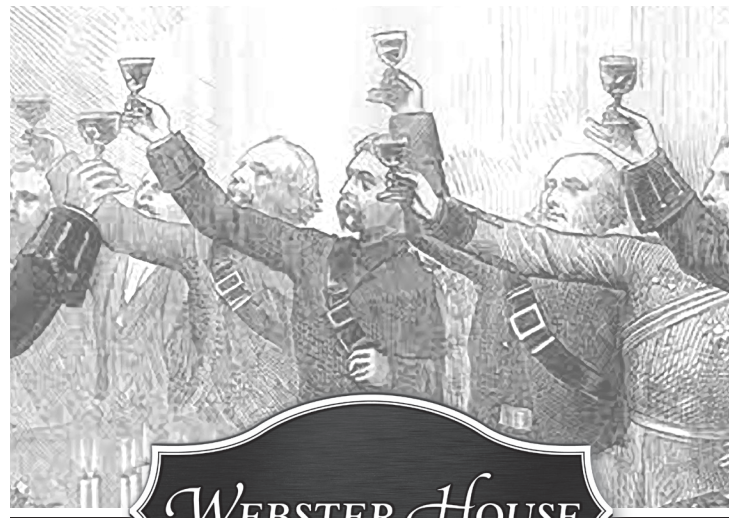
Chocolate Fudge Cake 9
House made tender chocolate cake with fudge icing
and flavored with cognac and orange liqueur

The Best Ever Caramel Corn 6
A Webster House favorite,
made fresh in our kitchen with Hub's peanuts

Dessert Feature Market Price
A special selected by our Pastry Chef,
your server has the details.

Hai Davies, Pastry Chef
Cordon Bleu, Paris, France

Make your own history.



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