

SEASONAL SPECIALS

PUMPKIN PECAN CHEESECAKE • 11

*Pumpkin, spiced creme fraiche, sweet pecans, served on a graham cracker crust.*

BANANA MALT CAKE • 11

*Banana cake with malted cream filling, malt dust, dark ganache finish and malted milk crumb accents*

CRANBERRY WALNUT TART • 11

*Fresh cranberries, walnuts, and currants tossed in an orange-currant glaze, Viennese buttercream filling, roasted walnut shortbread crust*

CHERRY FOREST • 11

*A vegan play on a Black Forest cake. Chocolate cake brushed with red wine, semi-sweet chocolate and praline ganache, cherry jam and pink pepper bark*

MT. HOOD CRISP • 11

*Northwest apples sautéed in browned butter, fresh ginger, apple brandy, honey and spices, served warm with ginger almond streusel and vanilla ice cream*

PAPA HAYDN CLASSICS

**AFFOGATO • 7**  
*Espresso poured over house made vanilla ice cream served with a butter waffle cookie*

**BANANA COCONUT CREAM PIE • 11**  
*Shortbread crust, coconut pastry cream, fresh bananas, chocolate whipped cream, toasted coconut*

**\*BOCCONE DOLCE • 11**  
*French meringues drizzled with semi-sweet chocolate, with whipped cream and fresh seasonal fruit*

**BOURBON BALL • 9**  
*Dense chocolate cake soaked in bourbon and glazed with dark chocolate ganache*

**CAFÉ AU CHOCOLATE • 11**  
*Cappuccino brownie, topped with milk chocolate espresso mousse and crunchy Valrhona croquants; finished with dark chocolate espresso ganache*

**CARROT CAKE • 11**  
*Carrots, walnuts, coconut and pineapple in a cinnamon spice cake with cream cheese frosting*

**CASSATA • 11**  
*Kahlua and espresso-soaked almond sponge cake, sweetened ricotta and shaved chocolate filling, vanilla chantilly cream*

**\*CHOCOLATE CRÉMEUX • DESSERT FOR TWO 13**  
*Flourless chocolate torte; finished with toasted Italian meringue*

**CHOCOLATE TRUFFLE CAKE • 11**  
*Dense chocolate cake layered with dark, milk and white chocolate ganache*

**GEORGIAN PEANUT BUTTER MOUSSE TORTE • 11**  
*Peanut butter mousse encased in chocolate buttermilk cake, frosted with milk chocolate and dark chocolate ganaches*

**GERMAN CHOCOLATE CAKE • 11**  
*Chocolate buttermilk cake with layers of classic coconut-pecan filling, iced in milk chocolate ganache*

**LEMON CHIFFON CAKE • 11**  
*Fluffy lemon cake, lemon curd crème fraîche, lemon cream cheese frosting*

**MARJOLAINE • 11**  
*Guittard chocolate mousse and praline Viennese buttercream, almond and hazelnut meringues, whipped crème fraîche*

**MINT TUXEDO • 11**  
*Chocolate buttermilk cake, peppermint whipped ganache filling, white chocolate crunchy pearls*

**MT. ADAMS CAKE • 11**  
*Fluffy hazelnut-coconut cake, praline Viennese buttercream, wild huckleberry compote, hazelnut whipped cream*

**\*NY CHEESECAKE • 11**  
*Classic New York Style poached cheesecake with house made whipped crème fraîche*

**\*PANNA COTTA • 11**  
*Creamy vanilla custard with fresh raspberries, served with raspberry sauce*

**PASSION • 11**  
*Passion fruit mousse with a raspberry mousse center, chocolate-buttermilk cake; wrapped in white chocolate and finished with passion fruit curd*

**\*RASPBERRY GÂTEAU • 11**  
*Fallen chocolate soufflé baked with triple-sec and brandy, enrobed in dark chocolate ganache and topped with fresh raspberries*

**\*SCHARFFEN BERGER BOMBE • 11**  
*Flourless chocolate marquis, chocolate mousse featuring 70% cacao bittersweet Scharffen Berger chocolate, glazed, and finished with a chocolate ribbon*

**TRIPLE CHOCOLATE CAKE • 11**  
*Caramel soaked chocolate buttermilk cake, dark chocolate and milk chocolate ganaches*

**\*VANILLA CREME BRULÉE • 11**  
*Vanilla bean infused custard with caramelized sugar shell*

DESSERT WINE

FORTETO DELLA LUJA 2016  
MOSCATO D’ASTI • 10.5/42

JORGE ORDÓÑEZ 2015 MALAGA MUSCAT • 9.5

ANDREW RICH 2013 CELILO VINEYARD  
GEWURZTRAMINER • 11.5

KRACHER 2011 BERGANLAND BEERENAUSLESE • 18  
LATE HARVEST RIESLING

ELK COVE ‘ULTIMA’ 2016 WILLAMETTE VALLEY • 15.75  
RIESLING

KOPKE L.B.V. 2012 PORTO • 10.5

KOPKE 10-YEAR TAWNY PORTO • 9.5

ABACELA 2015 ESTATE RUBY PORT • 12

TAYLOR FLADGATE 20-YEAR TAWNY PORTO • 18

TORO ALBALA GRAN RESERVA 1983 DON PX • 12.5

DESSERT WINE FLIGHT • 12.5  
1OZ POURS EACH

ANDREW RICH GEWURZTRAMINER,  
JORGE ORDÓÑEZ MUSCAT,  
ELK COVE RIESLING

DESSERT COCKTAILS

RUSTY COFFEE • 12  
*Chivas Regal, Drambuie, coffee, whipped cream*

PORTLAND FOG • 12  
*Bourbon, espresso, vanilla ice cream*

HOT BUTTERED CHAI • 14  
*Chai infused rum, house-made butter mix, vanilla whipped cream*

WARM AND COZY • 12  
*Elijah Craig bourbon and Nocino walnut liqueur, served warm in a snifter  
12.50 Add a side shot of espresso*

SPANISH COFFEE • 12  
*Gosling 151, Kahlua, triple sec, coffee, whipped cream*

BFK ESPRESSO MARTINI • 12  
*Bailey’s Irish Cream, Frangelico, Kahlua, Café Umbria espresso*



DESSERT

SMALL BITES

brookie 2.50  
chocolate dipped  
shortbread 2.50  
cherry bombe 2.50  
coconut macaroons 3  
chocolate chunk cookie 3  
linzer 3

\*FRENCH MACARON 2.75

chocolate  
pistachio  
salted caramel  
strawberry passion  
sweet potato pie  
raspeberry mocha

OUR HOUSEMADE ICE  
CREAMS AND SORBETS

salted caramel  
mint chocolate chip  
vanilla  
chocolate malt  
fig sorbet

PAPA HAYDN HOUSEMADE  
DESSERT SAUCES

chocolate 9oz jar 9.95  
rasberry 9oz jar 9.95