

Specialty Cake Orders

Order one of Pastry Chef Kate Jansen's Cakes
for your next special occasion

(Please give 72 hours notice)

8 inch \$45 (serves 8-10 generous slices)

10 inch \$65 (serves 12-14 generous slices)

Chocolate-Chocolate

Rich Chocolate Cake with Chocolate Buttercream

Coconut Cream

Coconut Cake layered with Coconut Cream & Coconut Flakes

German Chocolate

Rich Chocolate Cake with Classic Coconut-Walnut Frosting

Almond Joy

Rich Chocolate Cake with Coconut-Almond Filling

Strawberry Chiffon

Strawberry Sponge Cake with Fresh Strawberries & Vanilla Buttercream

Chocolate Hazelnut

Rich Chocolate Cake with Hazelnut Buttercream

Carrot

Cream Cheese Frosting

Red Velvet

Cream Cheese Frosting

Lemon Curd

White Cake Layered with Lemon Curd & Vanilla Buttercream

Triple Chocolate (\$50/\$70)

White Chocolate Cake with Dark Chocolate Mousse & Milk Chocolate Buttercream

Goodies to Go!

Kate's Home-made Cookies Packaged To Go

\$6

Cherry-Chocolate Oatmeal

"Almost Nutter-Butter" Peanut Butter

Chocolate-Espresso & Coco Nib

"Sweet Dream Cookies" Crunchy, Chewy Cinnamon & Chocolate Chip

Crunchy Walnut Fudge Brownies

Cup Cake of the Day Packaged To Go

\$4

Ask your server for today's selection

Willow Cheese Plate

Your Choice of Cheese served with Candied Pecans,
Figs, Dates, Honey & House Made Bread

**Hard Cider, Foggy Ridge "First Fruit", Dugspur, VA. \$9

4 Cheeses \$12.00	6 Cheeses \$16.00	8 Cheeses \$20.00
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Cow's Milk

Beemster 3yr Aged Gouda Holland (Hard)

Beemster cows graze only on pesticide-free pastures which are located 20ft below sea level in North Holland. The rare blue sea clay of these pastures contains special minerals that give the milk a sweeter and softer milk fat.

Buttermilk Blue Wisconsin (Blue)

The raw milk, higher in butterfat than most, is transformed into delicate curds by hand hooping the curds into traditional round forms. Then pierce the cheese with salt, cure for two months or more to allow a lacey network of natural blue veining to develop.

Blue Shropshire England (Blue)

Blue Shropshire is a full flavoured un-pressed yellow cheese with distinctive blue veining. A full fat Semi-Hard cheese with a smooth texture, each Blue Shropshire is made by hand and has an attractive golden russet coat

Goat's Milk

Midnight Moon by Cypress Grove Humboldt County, California (Hard)

Aged six months or more, this pale, ivory cheese is firm, dense and smooth with the slight graininess of a long-aged cheese. The flavor is nutty and brown-buttery, with prominent caramel notes.

Capriole Sofia Indiana, (Semi-Soft)

Hand ladled into 1lb. barquette molds and marbled with ash, its texture is fine and silky in the mouth, becoming denser and more velvety with age.

Ibores Spain, (Firm)

A zesty, warm-flavored goat's milk cheese from the rugged province of Extremadura in Spain. It is firm, with a pleasant, lingering tangy finish. Rubbed with paprika and olive oil during the two month aging process, the wheels are visually striking and offer a great alternative to fresh goat cheeses

Blended

Casa Bolo Mèllage Carr Valley, WI (Semi-Firm)

Casa Bolo Mèllage is made from sheep, goat and cow milk. Its flavor is complex and pleasing. This delightful cheese took first place at the 2004 American Cheese Society Competition

La Langa La Tur Piedmont, Italy (Soft)

Pasteurized Goat, Sheep and Cow's milk from the hills of the Piedmont in Italy. Straw colored with a soft, creamy surface and a delicate, harmonious taste. All three milks are well-balanced so that one does not overpower another.

DESSERT MENU

Kate's Layer Cake of the Day

Available A la Mode Upon Request

9

Cup Cake of the Day

Available A la Mode Upon Request

5

Chocolate Marquise

Decadent Chocolate Mousse Wrapped in a Sponge Cake Ribbon

9

Kate's Cookies and Ice Cream

Ask your Server about Today's Selections

8

Duo of Sorbet

Moorenko's Raspberry and Mango Sorbet with French Almond Macarons

8

Key Lime Tart

Moorenko's Blackberry Ice Cream & Blackberry Sauce

9

Strawberry Shortcake

Chantilly Cream

8

Lemon Cheesecake with Local Blueberry Sauce

Crème Anglaise

8

Crunchy Walnut Brownie Sundae

Vanilla Bean Ice Cream, Hot Fudge & Caramel Sauce

9

Willow Cheese Plate

Your Choice of Cheese served with Candied Pecans,
Figs, Dates, Honey & House Made Bread
(See back of Menu for Descriptions)

Willow is Now Offering Desserts To Go!

See Inside of Menu for Selections