

Desserts

Wild Pear prides ourselves in making our desserts from scratch since 2000! Our in house pastry chefs use the finest ingredients to showcase seasonal flavors. Enjoy!

Chocolate Torte (gf)

A truly decadent flourless torte containing bittersweet chocolate, cream & espresso with chocolate ganache, raspberry coulis
\$11.5

Keylime Tart

Rich key lime custard in a buttery shortbread crust, topped with whipped cream
\$11

Wild Pear Cheesecake

Classic New York style cheesecake, with caramelized pears and caramel sauce
\$10

Croissant Bread Pudding

Buttery croissants soaked in our sweet vanilla custard, served warm with caramel sauce & whipped cream
\$10

Olive Oil Cake

Our moist yellow cake made with Durant extra virgin olive oil, with seasonal flavors of fruits, and/or nuts and whipped cream.
\$10

Chocolate Cake du Jour

We rotate among our many decadent chocolate cake recipes. See case for today's selection.
\$10.5

Cobblers and Crisps oh my!

A rotating selection between cobblers, topped with a sweet buttermilk biscuit topping and our crisps, made with sweetened oats and can have nuts. Served warm with whipped cream
\$9 ala mode
Add Vanilla Bean Ice Cream
\$11.5

Seasonal Cakes

We feature 2-3 rotating seasonal flavors daily.
See case for today's selection.
\$10

Gluten Free

A rotating selection of seasonally flavored Panna Cotta, Crème Brûlée, or Pot de Creme
\$10

From Scratch Cookies:

*Salted Toffee & Chocolate Chip
\$3

*(gf) Chocolate Chip Oatmeal
\$3

*Chocolate Chip, Snickerdoodle, Oatmeal-Raisin, White Chocolate-Pecan, Ginger-Molasses
\$2.5

Cookie Sundae

Choose one of our selection of cookies, vanilla bean ice cream, chocolate and caramel sauces, whipped cream, sprinkles, cherry
\$8.5