

YOUELL'S OYSTER HOUSE



SEA TO TABLE SINCE 1895

≈≈ DECADENCE IN DESSERTS ≈≈

*All of our Desserts are made "In-House" by our
Executive Chef and his Team.*

TIRAMISU~~~~~8

(BOLD & RICH !! MASCARPONE CHEESE, ESPRESSO
& A DELICATE WHITE SPONGE CAKE W/MOCHA.)

LEMON SPONGE PIE~~~~~8

(A PENNSYLVANIA DUTCH FAVORITE RECIPE THAT DATES BACK
ALMOST 100 YEARS)

FLOURLESS CHOCOLATE CAKE~~~~~8

(WITH A RICH CHOCOLATE GANACHE')

PUMPKIN CUSTARD~~~~~8

(MADE WITH FRESH YELLOW "HUBBARD" SQUASH)

BLUEBERRY CARROT CAKE~~~~~8

(LEMON CREAM CHEESE ICING. AWARD WINNING BY PHILADELPHIA MAGAZINE.)

CHOCOLATE FILLED CREPE'S~~~~~8

(DECADENT LIGHT CREPE'S FILLED WITH A RICH CHOCOLATE COFFEE MOUSSE'
TOPPED WITH A STRAWBERRY JALAPEÑO SALSA & CRÈME' ANGLAISE')

SWISS NUT CAKE~~~~~8

(CARAMEL WALNUT CAKE WITH BRANDY, NUTMEG & A RICH CARAMEL
SAUCE. SERVED WITH VANILLA ICE CREAM & A DRIZZLE OF MAPLE SYRUP)

CHEESECAKE~~~~~8

(CHECK TO SEE CURRENT FLAVOR PROFILE)

BISCOTTI & COFFEE~~~~~6

(3) HOUSEMADE FLAVORED BISCOTTI COOKIES &
A CUP OF FRESH BREWED COFFEE OR HOT TEA.