



Gauchos Brazilian Steakhouse

Dessert Menu

Rainbow Cake - Layers of red, orange, yellow, green, and violet stacked high with alternating layers of white chocolate mousse, finished and iced with a buttercream icing and white sprinkles. 9

Crème Brûlée - Traditional creamy custard with caramelized sugar. 9

Salted Carmel Cheesecake - NY Cheesecake swirled with rich Dulce De Leche. Topped with a thin layer of caramel topping and sea salt. 9

Peanut Butter Chocolate Cake - Peanut butter flavored frosting cover two of the three rich dark chocolate cake layers, while a silky chocolate frosting covers the top layer which is covered in peanut butter chips and a brownie. 8

Exotic Bomba - Mango, passion fruit and raspberry sorbetto, all covered in white chocolate and drizzled with chocolate. 8.5

Limoncello - Lemon gelato, swirled together with Limoncello sauce. 9

Bananas Foster Cake - Three luscious banana flavored cake layers encased in layers of gooey caramel and banana frosting. 8

Guava Mango Flute - Creamy tropical guava gelato swirled with sweet mango sauce. 9

Chocolate Truffle - Zabaione cream center, surrounded by chocolate gelato and caramelized hazelnuts, topped with cocoa powder. 8

Dessert Special Carrot Cake

Alternating layers of carrot cake spiced with cinnamon, chopped walnuts and pineapple, covered with a smooth cream cheese topping and sprinkled with crushed walnuts. 8