

BAILEY'S SWEET SENSATIONS

Fresh Made – Using Only The Finest & Freshest Ingredients
Including Madagascar Vanilla & Valhrona Chocolate

If You Are Dining With Someone – We Suggest Ordering At Least One of Each. If You Are Dining Alone – Well, Order Them All, One At A Time, And Tell The Patrons Around You, That You're a Food Critic & Must Try Everything...Just For Research."

Combat Stress: Order A Bailey's Dessert Stressed spelled backwards = Desserts

Fresh Plant City Strawberry Short Cake - \$4.75 – You've never had shortcake like Bailey's Shortcake. We make our own shortcakes with fresh cream – for a light and right consistency. We split them and add a scoop of our homemade Strawberry Ice Cream*, lots of fresh Plant City Strawberries that macerated overnight in cane sugar, and a dollop of fresh made whipped cream. We will supply an extra napkin to wipe the drool off your face from sheer delight

Banana Cream Pie topped with Homemade Whip Cream and Drizzled with Bailey's Caramel Sauce - \$4.75 – This was such a hit last week – we are doing something we rarely do, and bringing something back two weeks in a row. This one of the most decadent desserts you will ever eat...and the tastiest too. If you like bananas, you'll love this pie

Warm 4-Apple, Applesauce Spice Cake topped with Cinnamon Apple Ice Cream and Caramel Sauce - \$4.75 - My mom's cousin Teresa, made this for our family when she visited us from Quincy, Massachusetts. The sheer smell of her warm Applesauce Cake from the oven, made our family sit in the kitchen until it was just cool enough to swipe a bite. The sun never rose on this cake – for you'd find various family members tip toeing in the kitchen for the proverbial midnight snack – until it was history

Bailey's Homemade Ice Cream* Sandwich - \$3.25 – When's the last time you had an ice cream sandwich, made with homemade chocolate "soft-cake-like" cookies and homemade vanilla ice cream??? I bet never...unless you've had them at Bailey's. We suggest that you get an extra order "to go" - so you'll have something to eat on your way home

Note About The Pure Vanilla Extract We Use: Many have asked us about the vanilla we use. In our humble opinion, it is the absolute most flavorful vanilla in the world...and the most expensive.

Most restaurants and bakeries use a standard vanilla that costs in the neighborhood of around \$5 to \$9 a gallon. The pure Vanilla Extract we use is Neilsen-Massey Madagascar Vanilla, and costs us \$80, that's right, \$80 a gallon. You may purchase small 8oz bottles of this vanilla at William-Sonoma in Old Hyde Park Village.

*Our Ice Cream Is Made With Uncooked Eggs For A Creamy Consistency. Consuming Raw Or Uncooked Meat, Poultry, Seafood, Shellfish Or Eggs May Increase Your Risk Of Food Bourn Illness