

# October FLAVORS

## Signature Flavors

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### GOAT CHEESE CASHEW CARAMEL

*Our most popular flavor. Sweet, tangy, and a touch of salty.*

### CHOCOLATE

*Made with real, unsweetened chocolate and a touch of coffee paste and honey. Not as dark as other chocolate ice cream, but rich in taste.*

### MINT COOKIE

*Generously layered with Oreo cookies and flavored with a natural peppermint oil from an Indiana spice company. A Chef Jessie favorite.*

### PISTACHIO

*Our gelato base is mixed with pure ground pistachios, a little almond extract, and salt to create a perfect pistachio flavor.*

### MALTED VANILLA PRETZEL

*We use our "secret" ingredient to give this gelato its distinctive flavor and then layer milk chocolate covered pretzels throughout.*

## Featured Flavors

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### CARAMEL PEANUT BUTTER CUP

*Vanilla gelato with swirls of house-made caramel layered with chocolate peanut butter cups.*

### CAMPFIRE S'MORES

*Graham Cracker gelato with mini-marshmallows and a smokey chocolate Stracciatella.*

### BIRTHDAY CAKE

*Vanilla pudding with vanilla frosted cake and sprinkles folded in make this flavor a kid (and adult favorite)!*



## Dairy & Gluten Free

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### DAIRY FREE CHOCOLATE PUMPKIN

*Bittersweet chocolate with pumpkin and coconut. Chef Jessie blesses us with an atypical pumpkin flavor every year. This one is a delight.*

### DAIRY FREE CINNAMON BROWN SUGAR

*The addition of cinnamon to our coconut base reminds us of a snickerdoodle cookie.*

### APPLE CIDER SORBET

*Simple, sweet, and tastes like fall. We use Seedling Farms Apple Cider for an incredibly refreshing sorbet.*

### RASPBERRY SORBET

*This gorgeously hued sorbet is a little tart and a little sweet. Raspberry fans won't want to miss this one.*

**black dog  
gelato**