

Bar Harbor Cheesecake Company

An Invitation to a World of Sweet Bliss

WRITTEN BY DEBRA BETTERLY
PHOTOS PROVIDED BY BAR HARBOR CHEESECAKE COMPANY
VENICE GULF COAST LIVING MAGAZINE

ON Venice Island, a sweet haven has emerged, where indulgence meets artistry—the Bar Harbor Cheesecake Company. This owner-driven establishment opened its third location at 219 Miami Avenue West in September 2023 as an express

cheesecake and chocolate gallery, marking the beginning of a culinary journey that has captured the hearts of locals and visitors alike. Its November 2023 grand opening turned Venice Island into a dessert and foodie lover's paradise.



Originating in Bar Harbor, Maine, Bar Harbor Cheesecake Company next opened its doors in St. Augustine, Florida, and has now seamlessly integrated into the Venice community. The owners, proud to be part of this community, say that Venice, another charming city near the water's edge, feels like home. They continue to mold their experience around their customers, recognizing them as an integral part of their journey. The result is a commitment to simple elegance, a merging of the love of the palate with the passion of the heart.

Bar Harbor Cheesecake Company prides itself on being more than just a cheesecake shop. It's a tastebud explosion, delivering over 140 flavors of cheesecakes. Included are 12 savory options such as Jalapeño Bacon and Maine "Lobstah," offering a unique approach to cheesecakes that offer the palate a new way to experience food. Each flavor speaks for itself, all made with natural and fresh ingredients that are sure to change your view of cheesecake.

The menu is a symphony of flavors with the "Top 5" cheesecake varieties leading the melody—Classic New York Style, Key Lime, Florida Orange Dream, Lemon Chiffon, and Peanut Butter Chocolate. Crafted in the French style, these cheesecakes are a testament to perfection with minimal sugar and a delicate balance of eggs for a light and airy texture. Additionally, no flour is added to the recipe except for in the graham cracker crust and in various toppings; however, some flavors are available with a gluten-free option (Bar Harbor is not a gluten-free facility). The commitment to quality extends to their chocolate cheesecakes, made with the finest Swiss and Belgian chocolate and devoid of additional sugars or artificial sweeteners. Signature creations like the Dark Chocolate Royale, St. Augustine Vanilla with chocolate-dipped strawberries, and Venice Italian Cream elevate the dessert experience to new heights.

Venturing beyond cheesecakes, Bar Harbor Cheesecake Company is a premier destination for connoisseurs of fine foods. The menu boasts an array of delights—from artisanal breads imported from Italy and fine wines featuring Bar Harbor Blue and a rich, creamy chocolate wine, to delectable cheeses, oils, and tantalizing desserts. Noteworthy is the introduction of DeBrand Fine Chocolates—12 exclusive flavors that redefine chocolate, making them a remarkable gift for a special occasion or any day.

Because Bar Harbor Cheesecake Company is an "owner-driven" company, it can go beyond the ordinary, offering customization for special orders, wedding cakes, charcuteries, crudités, hummus, bread and



cheese boards, chocolates, and its unique "special teas." It's a commitment to exceeding expectations, ensuring every visit is not just a transaction but a memorable experience of pleasure and comfort. Indulge in the sweet symphony of flavors at Bar Harbor Cheesecake Company—where every bite is a celebration of life's finer moments.

For more information about this advertorial, call 941.786.1999, email barharbor@barharborcheesecakecompany.com, or log on to BarHarborCheesecakeCompany.com. Located at 219 Miami Avenue West on Venice Island, Bar Harbor Cheesecake Company is open daily from 11:11 a.m. to 11:11 p.m.