

DINNER DESSERTS

CLASSIC PEABODY CHEESECAKE

*Creamy Sour Cream Cheesecake
with Fresh Glazed Fruits and Mango Coulis*

COCONUT DREAM

*Coconut Bavarian
with a Dark Chocolate Mousse*

TIRAMISU

*Classic Mascarpone Mousse
with Espresso Soaked Sponge Cake
Finished with Fresh Whipped Cream and Cocoa
Powder, Coffee Anglaise*

CINNAMON PEACH BAVARIAN

*Layers of Wawona Peach Bavarian,
Hazelnut Dacquoise and Cinnamon Bavarois
Wawona Peach Compote
with Fresh Whipped Cream*

MARQUISE DU CHOCOLATE

*Chocolate Ganache with Rum Soaked
Chocolate Genoise and Toasted Pistachios*

CHOCOLATE DOME

*Heart of Passion Chocolate Milk Mousse
with a Passion Fruit Cream Inside
over a Crunchy Base*

BRANDIED PECAN TART

*with Chocolate Brandy Sauce
and Vanilla Whipped Cream
Add Chocolate Jack Daniel's Ice Cream
Maximum 500 Guests*

WHITE CHOCOLATE CHEESECAKE

*with Macadamia Crust
and Mango Glaze*

**TRIO*

*Chocolate Hazelnut Crunch,
Lemon Curd Bavarian Swan and Black Forest
Roulade
Frangelico and Sour Cherry Coulis
with Chocolate Garnish
Maximum 500 people*

FROZEN GRAND MARNIER SOUFFLÉ

*A Very Light Whipped Soufflé
of Grand Marnier Strawberry Jus with
Sliced Strawberries and Cinnamon Shortbread
Maximum 500 people*

HOMEMADE PEABODY CHOCOLATES

CHOCOLATE DIPPED STRAWBERRIES

MINIATURE PASTRIES AND FRIANDISE

AMARETTO COOKIES