

LUNCHEON DESSERTS

BUTTER APPLE WALNUT TART
with Cinnamon Streusel Topping and
Vanilla Anglaise

with Vanilla Ice Cream

KEY LIME PIE
with Tropical Fruits and Sauces

PASSION FRUIT CHEESECAKE
with Glazed Seasonal Berries
and Strawberry Coulis

CITRUS SOUR CREAM POUND CAKE
with Berry Compote
and Vanilla Scented Whipped Cream

PEAR TART
Poached Pear with Almond Cream
on a Pâté Sucré Shell

RASPBERRY FLOURLESS CAKE
Baked Chocolate Mousse and
Fresh Raspberries
with Wild Strawberry Chantilly

CHOCOLATE CHERRY CAKE
Layers of Chocolate Cake, Whipped Cream, and French Sour Cherries
Sour Cherry Coulis and Chocolate Sauce with Chocolate Shavings

TART NOISETTE
Creamy Chocolate with Roasted Hazelnut
Baked in a Chocolate Crust with Rum Sauce

CHOCOLATE DOME
Dark Chocolate Mousse
Over a Crunchy Base with Candied Walnuts

Please add 20% service charge and 6.5% tax to all prices.
All prices are subject to increase until signed Banquet Event Orders (BEO's)
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STRAWBERRIES CHARLOTTE
Lightly Spiced Strawberry Mousse
Topped with Meringue and Romanoff Sauce

COCONUT CHIFFON CAKE
Soft Chiffon Cake Soaked with Coconut Rum and Layered with Coconut Bavarian
Garnished with Whipped Cream, Fresh Raspberries and Mango Coulis

CRÈME CARAMEL
with Seasonal Berries and Cream

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5/1/03