



Office of Hospitality and Food Services

DESSERTS

PLATED DESSERTS

STRAWBERRY TART

pastry cream | fresh strawberries | pistachio crumble

CHOCOLATE DECADENCE ^{GF}

dark chocolate mousse | cocoa nibs | flourless chocolate cake

OPERA CAKE

almond sponge cake | espresso syrup | coffee buttercream | chocolate ganache

BEAUX-ARTS

cassis mousse | passion fruit crèmeux | raspberry coulis | sablé breton

SACRÉ CŒUR

mandarin mousse | matcha panna cotta | almond pound cake

LEMON MERINGUE TART

fresh lemon curd | candied lemon zest | Italian meringue | almond tart shell

APPLE TART TATIN

caramelized apple | flaky pastry shell | vanilla bean cream

CARAMEL POPCORN TART

caramel-chocolate ganache | caramel mascarpone | caramel corn

NY CHEESECAKE

graham shell | vanilla bean | whipped mascarpone

ENHANCEMENTS

SLICED OR CHOPPED SEASONAL FRUIT \$6

SEASONAL FLAVORS OF GELATO OR SORBETTO \$7

ASSORTED MINI TARTS, PASTRIES, AND MACAROONS BY FRANCOISE PAYARD \$8

NORMAN LOVE CONFECTIONS, GOURMET CHOCOLATES \$8

HOUSE BAKED COOKIES WITH ORGANIC MILK \$8