

Fall 2007 Dessert List

Crème Brulee – a classic baked vanilla bean, egg, and cream custard with a caramelized sugar topping; served with seasonal fruit and toasted pumpkin bread

Ginger Cake with Port wine poached pears and vanilla bean panna cotta

Blackwell Brownie Sundae – a chocolate brownie made with marshmallows, dried cherries, and white chocolate chips, served with vanilla ice cream, and topped with a port wine cherry compote and hot fudge sauce

Colossal Cream Puff – a large chocolate dipped cream puff filled with chocolate mousse, served with raspberry sauce and Anglaise.

Cranberry Walnut Tart – a maple flavored filling dotted with rum macerated dried cranberries and toasted walnuts over a butter cookie crust

Malted Mousse Cake– chocolate sour cream cake layered with a malted white chocolate mousse filling and malted milk ball garnish