

# DESSERTS



## HARLEQUIN SOUFFLÉ

*Half Grand Marnier & Half Belgian Chocolate  
sauced with Grand Marnier Crème Anglaise*

## WARM PEAR CHEESECAKE

*Baked in crisp Phyllo with Caramel Sauce*

## "PROFITEROLES"

*Cream Puffs filled w/ Vanilla Ice Cream,  
sauced tableside with Hot Belgian Chocolate*

## TRADITIONAL APPLE COBBLER

*Warm Cinnamon Apples baked under a  
crumbled Oat Crust served with Vanilla Ice Cream*

## CHOCOLATE "WOW" CAKE

*On a bed of warm Belgian Chocolate*

## RASPBERRY "CRÈME BRÛLÉE"

*Vanilla Bean Custard, poured over Ripe Berries,  
then caramelized with two Sugars*

## VALRHONA CHOCOLATE CAKE

*Filled with molten Dark Chocolate & served on a pool of  
Raspberry Coulis w/ Port Wine Ice Cream*

## FRAMBOISE AU "CHAMBORD"

*Vanilla Ice Cream with Fresh Raspberries  
& Chambord Liqueur*