



2011 HOLIDAY DESSERT MENU

EXECUTIVE CHEF, JOHN PAULK

SOUS CHEF: CAMILLE GOSHIEEN; PASTRY CHEF: BONNIE KURKA

- Banana hazelnut upside down cakes with burnt sugar sauce and gilded hazelnuts
- Hood River apple cake with cinnamon sabayon
- English trifle with cognac custard, roasted pear puree, almond brickle crunch, and chantilly cream
- Cabernet-sauvignon poached Bartlett pears with mascarpone and pistachio nuts
- "Turtle" Mi-Su - a spin on the classic with pecan turtle candy, mascarpone cheese, lady fingers and caramel
- Maple pots de crème with almond praline
- Gingerbread cake with root beer-poached pears
- Pumpkin pie bread pudding with bourbon toffee sauce
- Eggnog & dried cherry bread pudding with hot buttered rum sauce
- Cranberry-almond paste upside downs cakes with crème anglaise
- Eggnog panna cotta with ginger snap cookies
- Chocolate Cherries Jubilee – prepared tableside
- Peppermint semi-freddo with house made hot fudge, & candy cane crunch
- Individual dark chocolate molten lava cakes with pistachio cream
- Chocolate Profiteroles with pink peppermint-stick ice cream, served with thick, hot fudge sauce
- Pumpkin mousse tart with a gingerbread-sugared pecan crust
- Miniature German chocolate cakes with caramel pecan frosting
- Lemon curd tarts in buttery shortbread crust
- Cranberry, white chocolate and coconut bars with gingersnap crust – AMAZING!
- Bittersweet chocolate pot de crème in a chocolate cup with ganache rosette and gilded espresso bean
- Vanilla bean crème brûlée served with a snowflake shortbread cookie
- Mezzaluna's vanilla bean or gingerbread cake pops dipped in white chocolate and decorated in holiday colors and edible glitter
- Tri-color mousse trifles: chocolate espresso, milk chocolate, and white served in a glass tube