

The Palm Court

SWEET SENSATIONS

OLD FASHION MOCHA MOUSSE

LAYERS OF ESPRESSO, CHOCOLATE & VANILLA MOUSSE, TOPPED OFF WITH CHANTILLY CREAM AND CHOCOLATE SHAVINGS

SPRING BERRY CRISP

BAKED BLUEBERRIES, RASPBERRIES & STRAWBERRIES WITH A WALNUT STREUSEL, TOPPED WITH VANILLA ICE CREAM

RED VELVET CAKE

CLASSIC SOUTHERN CAKE WITH CREAM CHEESE FROSTING AND A DARK CHOCOLATE SAUCE

BERRY NAPOLEON

CRISPY LAYERS OF THIN PASTRY WITH FRESH BERRIES & CRÈME ANGLAISE

CRÈME BRULÉE

CLASSIC VANILLA BEAN

“THE PALM COURT”

CHOCOLATE, CHOCOLATE, CHOCOLATE...

WARM APPLE TART

SERVED WITH TAHITIAN VANILLA ICE CREAM À LA MODE

CHOCOLATE TRUFFLE SOUFFLÈ

ACCOMPANIED BY GRAND MARNIER ZABAGLIONE

“NEW” FASHIONED BANANA SPLIT

VANILLA, CHOCOLATE & STRAWBERRY ICE CREAM
CARAMELIZED BANANA
WITH HOMEMADE CHOCOLATE & RASPBERRY SAUCE

BISCOTTI WITH VINO SANTO

CRUNCHY TWICE BAKED ITALIAN COOKIE
DESSERT WINE FOR DIPPING

**A SELECTION OF HOMEMADE SORBETS OR
ICE CREAM**

TRUFFLE FANTASY

A SELECTION OF HOMEMADE TRUFFLES & CHOCOLATES

ALL DESSERTS \$9

BARON VON CARLTUN'S CAPPUCINO

FLAVORED WITH FRENCH VANILLA, CINNAMON &
WHIPPED CREAM
CAPPUCINO, ESPRESSO, COFFEE & SELECTION OF TEA