

The Palm Court

SWEET SENSATIONS

“THE PALM COURT CHOCOLATE, CHOCOLATE PLATE”

FLOURLESS CHOCOLATE CAKE, CHOCOLATE CAKE WITH CHOCOLATE TRUFFLE AND CHOCOLATE BUTTER CREAM, WHITE AND DARK CHOCOLATE MOUSSE & CHOCOLATE DIP STRAWBERRY

PEACH ALMOND TART

A SUMMER FRUIT TART WITH A LIGHT PASTRY CREAM AND PEACHES

TORTA DI NICOLA

RUSTIC HAZELNUT CHOCOLATE CAKE

CANNOLI CAKE

A LUSCIOUS CHOCOLATE CANNOLI FILLING VANILLA CAKE & WHIPPED CREAM FROSTING

SPRING BERRY CRISP

BAKED SEASONAL BERRIES WITH A WALNUT STREUSEL, TOPPED WITH VANILLA ICE CREAM

RED VELVET CAKE

CLASSIC SOUTHERN CHOCOLATE RED CAKE, LAYERED WITH CREAM CHEESE SERVED WITH CHOCOLATE SABAYON & DARK CHOCOLATE SAUCE

BERRY NAPOLEON

CRISPY LAYERS OF LIGHT FLAKY THIN PASTRY WITH CHOCOLATE PASTRY CREAM, FRESH BERRIES & CRÈME ANGLAISE

CRÈME BRULÉE

CLASSIC FRENCH DESSERT WITH RICH CUSTARD AND A HARD LAYER OF BRULE CARAMEL

WARM APPLE TART

SERVED WITH TAHITIAN VANILLA ICE CREAM À LA MODE

CHOCOLATE TRUFFLE SOUFFLÉ

DARK CHOCOLATE SOUFFLÉ WITH A MOLTEN CENTER WITH A LIGHT CHOCOLATY DECADENCE ACCOMPANIED BY GRAND MARNIER ZABAGLIONE

“NEW” FASHIONED BANANA SPLIT

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

BISCOTTI & VIN SANTO

CRUNCHY TWICE BAKED ITALIAN COOKIE SERVED WITH VIN SANTO FOR DIPPING

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

ALL DESSERTS \$9

BARON VON CARLTUN’S CAPPUCCINO

FLAVORED WITH FRENCH VANILLA, CINNAMON & WHIPPED CREAM

CAPPUCCINO, ESPRESSO, COFFEE