

## 2007 Season Menu

### Fall Menu:

- Apple Cheddar Crumble Pie, Vanilla Cream, Caramel Sauce
- Apple Cashew Galette, Maple Cream, Burnt Orange Sauce
- Milk Chocolate Peanut Butter Mousse Bar, Concord Grape Gelee, Roasted Banana Anglaise
- Valrhona Flourless Dark Chocolate Cake, Tahitian Vanilla Cream, Chocolate Fudge Sauce
- Pumpkin Pie, Merlot Pouched Pears, Lemon Custard Sauce
- Brown Sugar Spice Cake, Caramelized Plums, Pistachio Anglaise
- Valrhona Chocolate Tasting
- Pear Tart, Mascarpone Cream, Praline Carmel
- Cappuccino White Chocolate Custard Cake, Candied Lemon, Hazelnut Caramel Sauce
- Fall Sampler Trio – varied per group or event

### Winter Menu:

- Valrhona Dark Chocolate Decadence Cake, Red Current Crème, Tahitian Vanilla Caramel
- Valrhona Pur Caribe Chocolate Crunch Cake, Salted Caramel, Chocolate Sauce
- Caramel Mousse, Milk Chocolate Crème Brulee Center, Honey Roasted Apples
- Milk Chocolate Cardamom Cheesecake, Caramelized Golden Pineapple, Pineapple Drizzle
- Gingerbread Cake, Merlot Poached Pears, Pomegranate Molasses
- Mixed Nut Caramel Tart, Spiced Crème, Passion Fruit Caramel
- Roasted Apples in Puff Pastry, Rosemary Sabayon, Caramel Sauce
- Champagne Poached Pear in Pistachio Fillo, filled with Mascarpone Crème, Champagne Caramel
- Pumpkin Roulade, Toffee Cream Cheese Mousse, Lemon Ginger Sauce
- Pear & Almond Tart, Candied Ginger Crème, Almond Praline
- Winter Sampler Trio – varied per group or event