



DESSERT SUGGESTIONS

The finishing touch to your lunch or dinner

New York Cheesecake

New York style cheese cake served with fresh seasonal berries and melba sauce

Molten Chocolate Lava Cake

served with vanilla bean ice cream and topped with Grand Marnier sauce

Crème Caramel

traditional crème caramel flavored with cappuccino

Homemade Crème Brulee

individual crème brulee prepared traditionally with fresh seasonal berries

Sorbet Trio with Fresh Fruit Coulis

selection of three Italian sorbets and appropriate fruit coulis

Peach and Berry Cobbler

individual peach cobbler accented with fresh seasonal berries served à la mode with vanilla bean ice cream

Strawberries Romanoff

fresh strawberries, vanilla ice cream and Cointreau

Coupe Bel-Air

vanilla ice cream with melba sauce and fresh seasonal berries

Coupe Bailey

vanilla and espresso ice cream with whipped cream and Bailey's Irish liqueur

Coupe Palisades

raspberry sorbet served in a cookie shell with melba sauce and fresh seasonal berries

Profiteroles Nelusko

profiteroles filled with strawberry ice cream and hot fudge

Chocolate Cake Opera

delectable chocolate cake served with warm coffee sauce

Individual Friandise Plate

assortment of miniature pastries, petits fours, homemade cookies and hand-dipped chocolate covered Strawberries

Chocolate Chip Brownies

served with vanilla bean ice cream and chocolate sauce

Lemon Tart

drizzled with raspberry sauce

Tiramisù

creamy, ethereal composition formed with layers of delicate espresso-infused sponge cake, lightly-sweetened mascarpone and cream cheeses with a dusting of cocoa powder



Bel-Air Bay Club

DESSERT STATIONS

Sweet Table

Chef's selection of fine gourmet pastries
and assorted desserts

Ice Cream Sundae Bar

Two flavors of ice cream served
with a large selection of toppings

Hand-Dipped Chocolate Covered Strawberries

fresh strawberries on-the-stem, hand-dipped
in delectable dark chocolate