

# THE SAINT LOUIS ROOM

## ~ **DESSERT MENU** ~

~ *These desserts have a 20 minute preparation time from the time you order:*

~ **CHERRIES JUBILÉ** \*

(flambéed tableside)

~ **BANANA FLAMBÉ** \*

(flambéed tableside) with pineapple confit and homemade rum ice cream

~ **THIN WARM APPLE TARTE**

caramel sauce and homemade maple ice cream

~ **BAKED ALASKA**

(flambéed tableside - for two only)  
with homemade kona coffee ice cream

~ **SOUFFLÉ OF THE DAY**

~ **CRÊPES SUZETTE**

(prepared tableside, for two or more)

**APPLE THREE WAYS:**

Granny Smith Mousse, Golden Delicious Sorbet and Caramelized Apple Fondue

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~ **POACHED PEAR**

in white burgundy and black currant with cassis sorbet

~ **ORANGE SURPRISE** \*

orange & Cointreau parfait covered with baked meringue  
(contains no butter)

**VALRHONA CHOCOLATE MOUSSE**

with a core of jasmine aspic

**“PROFITEROLES AU CHOCOLAT”**

miniature cream puffs filled with homemade vanilla ice cream  
and warm valrhona chocolate sauce

**SUGARLESS STRAWBERRY SORBET AND STRAWBERRIES**

in a baked feuille de brick, topped with sugarless whipped cream

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**French Press Coffee**

The French press method of coffee brewing captures more of the essential oils, aromatic flavors and savory finish than the traditional filtered drip brew style of brewing.

**\*Gluten Free Dessert**