

Roosevelt Room Dessert Menu

House made Marion Berry Cobbler

Warmed with Vanilla Ice Cream

\$7.50

Chocolate Mousse

Chocolate lightened with meringue and whipped cream

Kahlua added for flavor

\$8.00

White Wine Poached Pear

D' Anjou pears poached in Pinot Gris with lemons and cinnamon,

Mascarpone Cream, paired with Caramel and Raspberry sauces

\$8.00

Banana's Foster

Banana's Sautéed with Fresh Orange Juice, Brown Sugar,

Butter and Dark Rum Served over Vanilla Ice Cream in a Candied

Walnut Tuille

\$7.00

Crème Brulee

Rich Vanilla Custard, Smooth and Velvety Topped

With Sugar and Caramelized

\$7.00

Banana Slug Specialty Ice cream

Banana Flavored with Toffee shavings

\$5.00

Vanilla Ice Cream

\$3.50