

# BILBO BAGGINS

~HOUSE MADE DESSERTS~



## FRESH FRUIT MELT AWAY

Melt away cookies, pastry cream and raspberry coulis with fresh strawberries, banana and kiwi fruit.



## CHOCOLATE SWIRL

Flourless chocolate roulade made with egg whites and sugar, rolled with white chocolate mousse and iced with chocolate ganache.



## PRALINE ICE CREAM COUPE

Layers of butterscotch praline and vanilla bean ice cream sandwiched between pecan granola cookie curst.

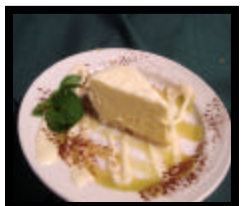


## COCONUT CRÈME BRULEE

In a Hawaiian coconut shell with a tropical fruit salsa, Tahitian vanilla crème anglaise and mango honey sauce.

## YUCCA MANGO FRITTERS

Fruit filled fritters lightly flash fried and served with ginger ice cream, mango honey sauce and chocolate drizzle.



## WHITE CHOCOLATE BREAD PUDDING

Served in a pool of rich house made caramel sauce with a wild berry compote, toasted almonds and vanilla scented whipped cream.

## LIME CHIFFON PIE

Light Key lime custard and lemon Chiffon in a traditional pie crust.

## CAPPUCCINO MOUSSE TORTE

Two layers of chocolate genoise cake, filled with cinnamon mocha mousse and iced with bittersweet chocolate ganache.



## LORD OF THE RINGS

Layers of white genoise and chocolate genoise cake, raspberry compote and iced with white chocolate ganache.



## AUSTRIAN TORTE

A cake made from ground walnuts and shaved chocolate, whipped into egg whites and sugar, layered with apricot compote and iced with chocolate gnache.

