

GUEST OF HONOR **Geoff Ryman**



WisCon ³³ Dessert Salon Ticket

Dessert Salon

Sunday 7:30 P.M.

This ticket can be used by only one person. It is good for two (2) desserts.

If you require gluten-free items, mention this to a volunteer at the door when you present your ticket. We will make sure you get a piece (or two!).

Dessert Menu

Chocolate Bread
Pudding &
Caramelized Bananas

Lemon & Raspberry
Tart with Orange
Cream Sauce

Seasonal Fruit Tart
with Whipped Cream
& Berry Sauce

Apple Blueberry
Cobbler with Vanilla
Ice Cream

Flourless Chocolate
Decadence Cake with
Raspberry Coulis (GF)

Triple Chocolate
Mousse with Fresh
Berries & White
Chocolate (GF)

Fruit Mousse with
Whipped Cream &
White Chocolate
Curls (GF)

New York Cheesecake
with Door County
Cherry Sauce

Chocolate Cheesecake

Chocolate Hazelnut
Crunch Cake Topped
with Chocolate

Mousse & Hazelnut
Kahlua Chocolate
Sauce

Fruit Cup (GF)

Crème Brûlée (GF)

Lemon Pound Cake
with Passion Fruit
Mousse & Bavarian
Cream

Port Wine-Poached
Pear with Toasted
Pistachios (GF)

Oatmeal Shortcake
with Caramel Chantille
Cream & Candied
Walnuts

Opera Spongecake
Soaked in Coffee,
Filled with Chocolate
& Coffee Buttercream

Vegan Carrot Cake
Topped with Vegan
Vanilla Icing

Vegan Brownies with
Powdered Sugar

Vegan Tofu Chocolate
Swirl Cheesecake

Strawberries Dipped
in Chocolate

Beverages: Regular
& Decaf Coffee,
Assorted Teas, & Milk

(GF) Gluten-free
dessert

WisCon Dessert Salon Ticket

GUEST OF HONOR **Ellen Klages**



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Pudding &
Caramelized Bananas

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Tart with Orange
Cream Sauce

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with Whipped Cream
& Berry Sauce

Apple Blueberry
Cobbler with Vanilla
Ice Cream

Flourless Chocolate
Decadence Cake with
Raspberry Coulis (GF)

Triple Chocolate
Mousse with Fresh
Berries & White
Chocolate (GF)

Fruit Mousse with
Whipped Cream &
White Chocolate
Curls (GF)

New York Cheesecake
with Door County
Cherry Sauce

Chocolate Cheesecake
Chocolate Hazelnut
Crunch Cake Topped
with Chocolate
Mousse & Hazelnut
Kahlua Chocolate
Sauce

Fruit Cup (GF)

Crème Brûlée (GF)

Lemon Pound Cake
with Passion Fruit
Mousse & Bavarian
Cream

Port Wine-Poached
Pear with Toasted
Pistachios (GF)

Oatmeal Shortcake
with Caramel Chantille
Cream & Candied
Walnuts

Opera Spongecake
Soaked in Coffee,
Filled with Chocolate
& Coffee Buttercream

Vegan Carrot Cake
Topped with Vegan
Vanilla Icing

Vegan Brownies with
Powdered Sugar

Vegan Tofu Chocolate
Swirl Cheesecake

Strawberries Dipped
in Chocolate

Beverages: Regular
& Decaf Coffee,
Assorted Teas, & Milk

(GF) Gluten-free
dessert