

WisCon 35
May 26-30, 2011



Happy Birthday

James Tiptree, Jr. Award



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 or have other food allergies (that list will be available at the event), mention this to a volunteer at the door when you present your ticket. We will make sure you get a dessert (or two!) that meets your needs.

Dessert Menu

New York
Cheesecake with
Mixed Berry Couli

Maple Pecan Tart

Oatmeal Stout
Cake with Caramel
Cognac Mousse and
toasted hazelnuts

Chocolate
Cheesecake with
salted caramel
sauce

Lemon Panna cotta
with blackberry
compote (GF)

Chocolate
Decadence Cake
with Raspberry
Coulis (GF)

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

Dark Chocolate
Mousse with dark
chocolate curls (GF)

Fresh Fruit Cups
with strawberries,
blueberries,
Mandarin oranges,
and melon (GF)

Chocolate dipped
Strawberries (2 per
plate) (GF)

Strawberry Rhubarb
Crisp with Almonds
(GF)

Vegan Carrot Cake
with Vegan Vanilla
Icing

Vegan Tofu
Cheesecakes with
Chocolate Swirl

Vegan Chocolate
cake with chocolate
icing

Milk chocolate
Bailey's chocolate
coffee cups (2 per
plate) (GF)

Pumpkin Cream
Cheese Roulade

Key lime pie with
whipped cream

Mini Chocolate
Eclairs (2 per plate)

Strawberry Cream
Puffs (2 per plate)

(GF) Gluten-free
dessert

A close-up portrait of Nisi Shawl, a woman with dark curly hair, wearing glasses and a necklace. She is looking directly at the camera with a slight smile. The background is a dark, textured surface.

Nisi Shawl

Guest of Honor

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**WisCon SUPPORTS
WORKERS RIGHTS**

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feminist
science fiction
looks like**

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