



*Andrea Hairston*

Guest of Honor

WisCon 36

May 25–28, 2012

# 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

Buttermilk  
panna cotta with  
blackberry compote  
(GF)

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Carrot cake with  
cream cheese  
frosting

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Chocolate  
decadence cake with  
raspberry coulis (GF)

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Chocolate dipped  
strawberries (2 per  
plate) (GF)

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Coconut flan (GF)

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Dark chocolate  
mousse with dark  
chocolate curls (GF)

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Dried-fruit strudel

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Fresh fruit cups  
with strawberries,  
blueberries,  
Mandarin oranges,  
and melon (GF)

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Key lime pie with  
whipped cream

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Lemon mousse  
with whipped cream  
& white chocolate  
curls (GF)

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Maple pecan tart

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

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Mini chocolate  
eclairs (2 per plate)

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New York  
cheesecake with  
mixed berry couli

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Oatmeal stout cake  
with caramel cognac  
mousse and toasted  
hazelnuts

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Poached pears (GF)

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Spice cake with  
prickly pear  
buttercream

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Strawberry rhubarb  
crisp with almonds  
(GF)

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Vegan chocolate  
cake with chocolate  
icing

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Vegan tofu  
cheesecakes with  
chocolate swirl

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(GF) Gluten-free  
dessert

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