



*Debbie
Notkin*

**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)

Carrot cake with
cream cheese
frosting

Chocolate
decadence cake with
raspberry coulis (GF)

Chocolate dipped
strawberries (2 per
plate) (GF)

Coconut flan (GF)

Dark chocolate
mousse with dark
chocolate curls (GF)

Dried-fruit strudel

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

Key lime pie with
whipped cream

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

Maple pecan tart

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

Mini chocolate
eclairs (2 per plate)

New York
cheesecake with
mixed berry couli

Oatmeal stout cake
with caramel cognac
mousse and toasted
hazelnuts

Poached pears (GF)

Spice cake with
prickly pear
buttercream

Strawberry rhubarb
crisp with almonds
(GF)

Vegan chocolate
cake with chocolate
icing

Vegan tofu
cheesecakes with
chocolate swirl

(GF) Gluten-free
dessert
