

Lake Elmo Inn

RESTAURANT

WORLD CLASS DINING CLOSE TO HOME • SERVING THE TWIN CITIES SINCE 1881

DESSERT MENU

SIN OF THE INN

Our decadent creation of pecan crust, caramel, white satin, chocolate ganache, and white chocolate mousse

OUR COLLECTION OF TORTES

Turtle, Baileys, Kahlua, White Chocolate Macadamia, Strawberry Kiwi, Chocolate Coffee Toffee & many more!

NEW YORK STYLE CHEESECAKE

Served with fresh fruit topping

CARROT CAKE

Rich and moist with our own cream cheese frosting

HOT FUDGE LAVA VOLCANO CAKE

Served warm with ice cream

TURTLE ICE CREAM PIE (SEASONAL)

Layers of pecans, chocolate fudge, caramel and vanilla ice cream

FROSTY PUMPKIN PIE (SEASONAL)

Pumpkin and Vanilla Ice Cream and a homemade butterscotch sauce

COCO LOCCO (SEASONAL)

Coffee Ice Cream in a graham cracker crust topped with marshmallow meringue and an espresso brandy sauce

OTHER DESSERTS THAT MAY BE OFFERED

Chocolate Mousse, White Chocolate Mousse, French Silk Pie, Pecan Pie, Fresh Berries & Whipped Cream, Sundaes, Bread Pudding, and Cream Brulee

To preorder mini desserts, cakes, tortes or other delectable desserts, please refer to our Dessert Menu under the Event Center page. Our Head Pastry Chef, Joni Marty, and her team provide custom cakes and tortes for your enjoyment at both our restaurant and event center, for catering or for pick up. They specialize in cakes for any celebration. Please call for your custom cake and pricing. They can be frosted with buttercream, chocolate mousse, white chocolate mousse, fruit and whipped cream, chocolate ganache, just to name a few. Cakes range from \$2.25-2.75 per person. Please allow a 36-hour minimum time for ordering. Call (651)777-8495.