

# Lake Elmo Inn

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

## DESSERTS AND PASTRIES

### Mini Desserts

#### Sin of the Inn

Pecan Crust filled with Caramel, White Satin and Chocolate Ganache, topped with White Chocolate Mousse.

#### Mini Cheesecake

Light with a bright, Lemon flavor with Cinnamon Graham Cracker Crust and Fruit Topping.

#### Croustade

Rosette Batter made into cups filled with Chocolate or White Chocolate Mousse and Berries.

#### Mini Pecan Pie

Bite-size portion of this classic dessert.

#### Éclair

Pate a Choux Shells filled with Vanilla Pastry Cream and dipped in Chocolate.

#### Cream Puff

Pate a Choux Shells filled with fresh Sweet Whipped Cream.

#### Fruit Tartlet

Cookie Crust filled with Vanilla Pastry Cream and topped with Fruit and Glaze.

#### Key Lime Pie

Rich, Creamy Lime-filled Tart Shells.

#### Carrot Cake

Moist, Cinnamon flavored Carrot Cake with Walnut studded Cream Cheese Icing.

#### Turtle

A candy made of Caramel, Pecans, and covered in Chocolate.

#### Chocolate Dipped Strawberry

### Plated Desserts

#### Sin of the Inn

Pecan Crust filled with Caramel, White Satin and Chocolate Ganache, topped with White Chocolate Mousse.

#### Turtle Pie

Vanilla Ice Cream, Fudge, Caramel and Pecans.

#### Sorbet

Lemon

#### Mousses

Chocolate/White Chocolate

#### Chocolate Tortes

Flavors vary daily

#### White Tortes

Flavors vary daily

#### Cheesecake

Carrot Cake

French Silk

Key Lime Pie

Volcano Cake

#### Variety of Pies(seasonal)

Banana Cream

Caramel Apple Upside-down

Cherry Macaron

Pecan Pie

### Plated Dessert

7.00-9.50

# Lake Elmo Inn

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

## CAKES AND TORTES

### Cakes

#### Cake Flavors:

White, Chocolate, Marble, Carrot, Almond,  
Poppy Seed, or Lemon

#### Icing Flavors:

White Butter Cream  
Whipped Cream and Fruit  
Whipped Cream with Liqueur  
Chocolate Ganache  
Chocolate or White Chocolate Mousse  
Cream Cheese (Carrot Cake)

#### Three Layer Cake

Prices based on Icing Choice

6" Round, 2-6 Servings

**From 15.00 to 18.00**

8" Round, 8-10 Servings

**From 25.00 to 30.00**

10" Round, 12-15 Servings

**From 40.00 to 48.00**

12" Round, 22-26 Servings

**From 65.00 to 78.00**

14" Round, 34-38 Servings

**From 95.00 to 113.00**

#### Two Layer Sheet Cake

¼ Sheet Cake, 25-30 Servings

**From 60.00 to 75.00**

½ Sheet Cake, 50 Servings

**From 100.00 to 125.00**

### Torte Display

Torte Serves 12-16

Choose a variety of flavors for a beautiful and colorful display for your guests to choose from.

#### Chocolate Tortes

Banana Fudge  
Bailey's Irish Cream  
Kahlua  
Turtle  
Chocolate Mousse  
Crème de Menthe  
Frangelico  
White Mousse Crunch

#### White Tortes

Strawberry Kiwi  
Lemon  
Grand Marnier  
Strawberry  
Raspberry  
Lemon Pear  
Frangelico  
Poppy Seed Pineapple

#### Fruit Filled Tortes

44

Liqueur or Mousse Filled Tortes

48

Feel free to contact our Head Pastry Chef,  
Joni Marty at 651-777-8495.

*Final guest counts are required at least 72 hours in advance of service.*