

The Key Room

FINE FOOD~EXCEPTIONAL EVENTS

Desserts

Seasonal Pear Poached in Red Wine and Served with Softly Whipped Cream and Honey Syrup Apple Almond Turnover Dusted with Sugar

Lemon Pound Cake with Meyer Lemon Curd (Seasonal)

New York Style Cheesecake Drizzled with Choice of Chocolate or Fruit Compote

Carrot Cake Cupcake with Cream Cheese Frosting

Vanilla Bean Crème Brûlée

Seasonal Fresh Fruit Tartlets

\$8 per person

Chocolate Soufflé Cake

Classic Chocolate Mousse

Chocolate Budino Topped with Chantilly Cream and Caramel

Vegan Fudge

Flourless Chocolate Cake Bites

\$10 per person

Selection of House-made Cookies

Chocolate Chip, Peanut Butter, Swedish Oatmeal, Triple Ginger

\$12 – Baker's Dozen

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*