



## Ambassador Gold Coast Hotel — Chicago, IL

### Plated Dessert Selections

#### Inspired Plated Dinner – Desserts

Each plated dinner includes a signature dessert created by our pastry team. Add a fourth course to your dinner for \$18 per person. Includes gourmet coffee, teas, and warm rolls.

- Classic Vanilla Bean Crème Brûlée served with macerated berries and mint
- Chocolate Espresso Mousse Dome with hazelnut crunch and raspberry coulis
- Lemon Meringue Tart with candied zest and berry compote
- Salted Caramel Flourless Chocolate Cake with cocoa nibs and vanilla Chantilly
- Tropical Mango Passion Cheesecake with coconut-lime crust and kiwi sauce
- Caramelized Apple Galette with cinnamon glaze and bourbon whipped cream
- Strawberry Rhubarb Shortcake with mascarpone mousse and pistachio crumb
- Trio of Artisanal Gelatos with biscotti (Salted Caramel, Pistachio, Strawberry Cheesecake)
- Mixed Berry Sorbet with citrus tuile and edible florals
- Peanut Butter Ganache Tart with chocolate cookie crust and praline cream

Menu items and pricing are subject to change without notice. Prices are subject to a service charge, currently 25%, and to applicable taxes. Food will be prepared for 103% of the guaranteed attendance for 100 or more guests guaranteed. If more than 103% of guaranteed attendance is served, a 20% per person premium will be applied for each additional guest served. There is a \$300.00 server fee for all meals with 25 or fewer guests in attendance.