

P A N O R A M A

SAINT LOUIS ART MUSEUM

SPRING 2019 DESSERT MENU

L'OPRA 9
roasted hazelnut crème anglaise

BLUEBERRY-ALMOND BREAD PUDDING 9
Grand Marnier-caramel

BANANA PUDDING CHEESECAKE 8
caramel, whipped cream

LEMON PANNA COTTA 8
raspberry gelée

NEOPOLITAN PARFAIT 8
flourless chocolate cake, chunky strawberry mousse

FEATURED SERENDIPITY ICE CREAM AND SORBET 6
ask your server

REGIONAL ARTISAN CHEESES 12
fig jam, tomato chutney, crusty bread

**COFFEE, DECAF, TEA, ESPRESSO, CAPPUCCINO,
IRISH COFFEE**

SEASONAL, LOCAL INGREDIENTS

FRENCH-ITALIAN INFLUENCED

ST. LOUIS HOSPITALITY

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