

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

7.00-10.50

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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 18.00 to 21.00

8" Round, 8-10 Servings

From 30.00 to 35.00

10" Round, 12-15 Servings

From 48.00 to 56.00

12" Round, 22-26 Servings

From 78.00 to 91.00

14" Round, 34-38 Servings

From 114.00 to 133.00

Two Layer Sheet Cake

¼ Sheet Cake, 25-30 Servings

From 75.00 to 97.50

½ Sheet Cake, 50 Servings

From 125.00 to 175.00

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

52

Liqueur or Mousse Filled Tortes

56

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.