



## DESSERTS

Made exclusively for Café WG by InterContinental  
Los Angeles Downtown's Executive Pastry Chef Manabu Inoue

### **WHITE CHOCOLATE MOUSSE**

*Blueberry Gelée, Lemon Crème & Candied Blueberries*  
Contains: Dairy

### **MILK CHOCOLATE CRÉMEUX**

*Salted Chocolate Ganache, Apricot Gelée, Toasted Hazelnuts & Chocolate*  
Contains: Dairy, Apricot, Raspberry

### **GREEN TEA TIRAMISU**

*Mascarpone Mousse & Green Tea Cake*  
Contains: Dairy, Green Tea Powder

### **FRASIER**

*Strawberry Mousse & Vanilla Bavarois Cream*  
Contains: Almond Flour, Dairy

### **RASPBERRY PISTACHIO TART**

*Raspberry & Pistachio*  
Contains: Pistachio Nuts, Dairy

### **CHOCOLATE DOME**

*Dark Chocolate, Caramel Mousse & Dark Chocolate Sponge Cake*  
Contains: Dairy, Cacao Powder

**\$6.95**