



Larger receptions & events up to 325,
Contact Kathy Done for details.
For reservations call 816.800.8825

Dessert Menu October 19, 2017

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DESSERT

SEASONAL CHEESECAKE 8

BREAD PUDDING 8

Coffee Marsala Creme Anglaise,
Chicory Toffee Bark,
Macadamia Crumble

APPLE CIDER CREME BRULEE

8

Smoked Apple Compote,
Marcona Almond Streusel

CHOCOLATE BOUCHON 8

Walnut Nougat, Phyllo Tuile,
Honey Ice Cream

PINE NUT &

GOAT CHEESE TART 8

Pear, Sage Ice Cream,
Cinnamon Caramel

*All Desserts made in house
by Pastry Chef Antonia Rodes*

Webster House Voted
"Best of Venues"
Private meetings & dining
for groups up to 130,



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