

# Pastry

The following 10" specialties are \$27 each.

**Peanut Butter Chocolate Madness** ~ A roasted peanut & graham cookie crust coated in dark chocolate truffle, filled with creamy chocolate peanut butter mousse, topped with whipped cream & drizzled with melted dark chocolate. *Go nuts.*

**Eclair de Lune** ~ A light creampuff pastry ring layered with French vanilla custard & whipped creme chantilly, iced with semi sweet chocolate.

**Irish Laced Torte** ~ Layers of sour cream pound cake and chocolate & coconut creams are generously laced with Irish Cream liqueur ~ So is the white chocolate ganache frosting.

**Deep-Dish Pecan Pie** ~ A tradition from the Deep South. Honey-Glazed, y'all.

**Tiramisu** - Coffee liquor soaked cake layered with an Italian marscapone cheese filling, dusted with cocoa.

## Cakes & Tortes

10" serves 16... \$27                      8" serves 12...\$22

**The Harlequin** ~ A thin layer of chocolate cake steeped in coffee liqueur, topped with mocha mousse & finished with distinctive stripes of vanilla and chocolate whipped creams.

**California Fruit Torte** ~ A six-layer strata of almond pastry, apricot jam & pastry creme crowned with a fresh fruit medley.

**Double Fudge** ~ Dense chocolate cake studded with walnuts, laden with chocolate whipped cream & dark chocolate shavings. Very simple. Very rich.

**Le Napoleon** ~ Rich vanilla custard sandwiched between 3 layers of buttery puff pastry. Finished with a choice of fondant icing or fresh fruit.

**Lemon Torte** ~ Lemon-steeped pound cake & lemon-creme mousse blanketed in whipped cream.

**Carrot Cake** ~ Moist spiced cake studded with walnuts, generously filled & frosted with sweetened cream cheese.

**Boston Dream Pie** ~ Our triple layered version of the classic triple-taste treat: Butter cake, pastry cream and dark chocolate icing.

**Raspberry-Walnut** ~ Three layers of almond & walnut-butter pound cake filled with raspberry preserves & frosted in rich chocolate fudge.

**Chocolate Mandarin** ~ Three layers of fudge cake, laced with orange liqueur, filled with white chocolate ganache & topped with glazed mandarin oranges.

**Strawberry Madame** ~ A choice of dark chocolate or silver pound cake layered with fresh sliced strawberries & whipped cream. Finished with more cream topping & chocolate shavings. <Seasonal>

**Italian Torte** ~ Rum pound cake filled with chocolate & vanilla pastry cream, covered in whipped cream, and topped with toasted almonds and festive maraschino cherries.

**Chocolate Decadence** ~ An almost flourless, gateau-style chocolate cake smothered in raspberry preserves & finished with a lattice of fresh whipped cream.

**Decadent Angel** ~ A marriage of rich white chocolate and toasted almonds reminiscent of a giant chewy almond macaroon, finished with whipped heavy cream, shaved white chocolate & toasted almonds.

*Add fresh <seasonal> strawberries for \$4.*

## Sweet Tarts

The following flans, tarts & pies are \$20 each.

**The Best of Both** ~ Chunks of Decadent Angel & Double Fudge Tortes drizzled with caramel & dark chocolate in a cookie crust.

**Lemon Flan** ~ Tart lemon custard baked in a cookie dough crust. Simple, elegant & refreshing. *With Glazed Fresh Fruit \$4.00 more.*

**Linzer Torte** ~ Sweet & tart red raspberry preserves sandwiched between layers of cinnamon-kissed ground nut cookie dough.

**Caramel Walnut Torte** ~ In a thin cookie crust.

**Peach Melba Tart** ~ Golden peaches baked in an almond paste filling, topped with whipped cream, toasted almonds & drizzled with raspberry puree.

**Chocolate Caramel Pie** ~ A dark chocolate cookie crust layered with house-made caramel, silky chocolate pastry cream & whipped cream - drizzled with thick sauces of dark chocolate & caramel.

*Many items on our Pastry Carte can be personalized for your special occasion. Please inquire.*

