

PETITE PASTRIES



Dobosch Torte:

Seven wafer-thin layers of sponge cake and couverture chocolate, topped with Swiss chocolate ganache.

Florentine Square:

Pastry and crème-caramel, dipped in milk chocolate and topped with chewy nougat candy.

Truffle Barquette:

Crunchy japonais with dark-chocolate ganache filling and capped with dark couverture.

Harlequin:

Two crunchy butter cookies sandwich a layer of apricot filling and are topped with red and yellow fondant.

Lemon-Blueberry Tartlets:

Flaky square shells filled with fresh lemon curd and topped with fresh blueberries.

Danish Black Cherry Tarts:

Luscious frangipane topped with a kirsch-soaked cherry and rum-sugar glaze.

Cheesecakes:

Creamy cheesecakes in a round tart, available plain or with a milk-chocolate or fruit swirl.

Eclairs:

Crisp choux pastry filled with pastry cream and topped with a chocolate glaze.

Key-Lime Pies

Refreshing key lime pies in a hazelnut tart shell.

Ganache Triangles

Bittersweet chocolate ganache in an almond nougatine triangle.

Cream Horns:

Puff-pastry cornets filled with sweetened whipped cream and rolled in sparkling sugar.

Nouveau Blondies:

Butter cake "brownie", mixed with toasted hazelnuts and orange zest and glazed with white chocolate ganache.

Wine-Glass Trifles:

Individual traditional Southern trifles with fresh fruit and whipped cream.

Chocolate-Covered Strawberries: *seasonal*

Dipped in couverture chocolate, your choice of white, milk, or bittersweet. Also available as tuxedos.

Fried Cheesecakes:

Crispy pastry triangles wrapped around sweetened cream cheese and rolled in cinnamon-sugar.

