

# Holiday Menu

## **Crème Brulee Tart (8") - \$24**

Our classic sweet buttery shortbread crust filled with a silky egg custard flavored with Grand Marnier, finished with a golden brûlée surface. Garnished with fresh seasonal fruits.

## **Chocolate Truffle Cake (8") - \$32**

Layers of chocolate cake filled with chocolate raspberry ganache, and coated with a chocolate glaze.

## **Banoffee Pie (8") - \$ 24**

A Banana + Toffee Pie! Our classic sweet buttery shortbread crust filled with a layer of toffee and fresh sliced bananas, topped with diplomat cream, and finished with dark chocolate shavings.

## **Bûche de Noël - (serves 8-10) - \$36**

A traditional Christmas French dessert Yule log. Almond sponge cake rolled with chestnut cream, frosted with milk chocolate ganache.

## **Viennoiserie**

### **Croissant (6) - \$22**

Traditional French croissant, light yet rich and buttery, made with imported French butter.

### **Almond Croissant (6) - \$27**

Our classic croissant filled with almond cream and topped with sliced almonds.

### **Pecan Sticky Bun (6) - \$27**

Croissant dough rolled with brown sugar, cinnamon, and pecans, topped with caramel and toasted pecans.

### **Raspberry Hazelnut Praline Croissant (6) - \$30**

A buttery and flaky croissant filled with hazelnut praline cream and fresh raspberries. Garnished with freeze dried raspberries and candied hazelnuts. It's a Linzer style croissant!

### **Apple Cinnamon Bun (6) - \$27**

Croissant dough filled with homemade apple jam and rolled with cinnamon sugar. It tastes like a French churro!

\*Before placing your order, please inform us if a person in your party has a food allergy.