

PISTACIA VERA®
GLUTEN-FREE MENU
CONFECTIONS

CASHEW CARAMEL (\$1.50) (\$14 gift box) gluten-free

chewy vanilla bean butter caramel with salted cashews.

HONEY NOUGAT (\$1.50) (\$14 gift box) gluten-free & dairy-free

handmade, fresh nougat with orange blossom honey. seasonal flavors include:

pistachio almond apricot hazelnut sour cherry

MILK CHOCOLATE BUTTER TOFFEE (\$10 half pound gift bag) gluten-free & nut-free

handmade toffee covered in Valrhona Jivara (40%) milk chocolate.

GRAND CRU CHOCOLATE TRUFFLE (\$1.50) (\$19 gift box) gluten-free & nut free

hand-rolled Valrhona Grand Cru (64%) chocolate ganache, coated in chocolate & cocoa powder.

LEMON SENCHA MARSHMALLOW \$4 (gift bag of 5) gluten-free & nut free

fresh handmade marshmallow with lemon zest and green sencha tea.

PÂTES DE FRUITS

PÂTES DE FRUITS (\$1) (\$8 gift box) gluten-free, nut-free, dairy-free & vegan

luxurious all natural fruit gems made with pure fruit puree, pectin and sugar.

seasonal flavors include:

peach jasmine cherry Kirsch Key lime papaya strawberry lychee
grapefruit Campari orange ginger pineapple rum raspberry champagne

MACARONS

MACARONS (\$1.25) (\$16 gift box) gluten-free

our signature! light nut meringue sandwich cookies with buttercream or ganache. a taste of Paris!

seasonal flavors include:

chocolate truffle gianduja (hazelnut milk chocolate) strawberry rose pistachio
caramel pecan coconut Key lime black raspberry buttermint
lemon Madagascar vanilla bean orange cardamom coffee

TORTES

PASSION FRUIT CHAMBORD TRUFFLE (mini \$6/ large \$39) (large serves 9-12) gluten-free, nut-free

layers of premium Valrhona Araguani (72%) chocolate flourless cake, passion fruit curd & black raspberry buttercream topped with a passion fruit chocolate mousse and chambord chocolate glaze.

PISTACHIO STRAWBERRY DACQUOISE (mini \$6/ large \$24) (large serves 4-6) gluten-free

layers of almond and pistachio meringue cake, strawberry french buttercream and pistachio chiboust.

MOCHA PRALINE DACQUOISE (mini \$6/ large \$24) (large serves 9-12) gluten-free

flourless hazelnut meringue with a gianduja ganache (hazelnut milk chocolate), creamy coffee chiboust, and butter caramel glaze.

KEY LIME COCONUT DACQUOISE (mini \$6/ large \$24) (large serves 9-12) gluten-free

layers of almond coconut meringue, fresh key lime curd and coconut chiboust finished with a white chocolate glaze and Key Lime coconut pâte de fruit.