

PISTACIA VERA®

PASTRY

CROISSANT (\$2.50) *nut-free*

classic all-butter croissant. yum!

PAIN AU CHOCOLATE (\$3) *nut-free*

scratch butter croissant with semi sweet chocolate batons.

PISTACHIO FIG BRAID (\$3)

scratch butter croissant with roasted pistachios and housemade fig jam.

CINNAMON SUGAR SWEET ROLL (\$3) *nut-free*

spiraled sweet dough sprinkled with Vietnamese cinnamon and sugar.

BLUEBERRY CREAM CHEESE POCKET (\$3) *nut-free*

cheese danish at its best! sweet dough with blueberry, cream cheese and graham crumble.

SWEET CREAM SCONE (\$2.50) *nut-free*

classic sweet cream shortcake.

GOLDEN RAISIN ROSEMARY SCONE (\$3) *nut-free*

cream shortcake with golden raisins, rosemary and parmigiano reggiano.

CURRENT ORANGE SCONE (\$3) *nut-free*

cream shortcake with currents and fresh orange zest.

LEMON FENNEL SEED BISCOTTI (\$0.75/ \$7 gift bag) *nut-free*

twice baked biscuit with fresh lemon, fennel seed and cornmeal crunch.

APRICOT GINGER BISCOTTI (\$0.75/ \$7 gift bag) *nut-free*

twice baked biscuit with candied ginger and dried apricot and cornmeal crunch.

PISTACHIO CORNMEAL BISCOTTI (\$0.75/ \$7 gift bag)

twice baked biscuit with pistachios and the perfect cornmeal crunch.

CANNELE (\$2) *nut-free*

baked custard tea cake infused with rum and blade mace and a dark caramelized crust

MADELEINE (2 for \$1.50) *nut-free*

classic french tea cake with fresh lemon zest.

BROWN SUGAR PALMIER (\$1) *nut-free*

delicate caramelized puff pastry.

BREAKFAST CRUMB CAKE (slice \$3/ loaf \$19)

cinnamon walnut crumb cake with a maple honey glaze.

COOKIES

ALMONDINE (\$1) *dairy-free*

bitter almond cookie. a house favorite!

BITTERSWEET FUDGIE (\$1) *nut-free*

best chocolate cookie ever! made with Valrhona Manjari (64%) chocolate.

CHOCOLATE CHUNK PISTACHIO (\$1.50)

the ultimate!

LIME GINGER (\$1.50) *nut-free*

soft citrus & candied ginger butter cookie.

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 coconut

raspberry champagne

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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.

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

TARTS & TORTES

MEYER LEMON (mini \$5/ large \$30) (serves 8-10) nut-free

fresh lemon and Meyer lemon curd in a butter shortbread crust.

PLUM GINGER FRANGIPAN (mini \$4/ large \$30) (serves 8-10)

fresh plums baked in an almond cream cake with candied ginger puree and butter shortbread crust.

CLASSIC CHEESECAKE (slice \$6/ large \$35)

light vanilla citrus cheesecake in a butter sablé crust topped with seasonal fruit

PASSION FRUIT CHAMBORD TRUFFLE (mini \$6/ large \$39) (large serves 9-12) gluten & 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.

CHOCOLATE BOMBE (mini \$5/ large \$35) (large serves 12-14) nut-free

chocolate buttermilk cake with semisweet chocolate tawny port mousse glazed with a chocolate ganache.

BITTERSWEET GRAND MARNIER FEUILLITINE (mini \$6/ large \$39) (large serves 14-16)

Valrhona Manjari (64%) chocolate mousse with Grand Marnier & a chocolate feuillitine (crisp wafer) base & ganache finish

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.