

Gourmet Bakery Menu of

FRENCH PASTRIES

Macarons:

a sweet meringue- based cookie made with egg white, icing sugar, granulated sugar, almond meal and food coloring. The batter is piped into discs which are used to sandwich a variety of different flavored fillings. This cookie is considered gluten free depending on the filling used. All of our macarons are gluten free with the exception of our birthday cake macaron. **Flavors change constantly depending on the availability of ingredients and the season** Examples of flavors include, Strawberry, Birthday Cake, Chocolate, Key Lime, Mango Passionfruit, Pineapple Cream Cheese, Cotton Candy, Tiramisu, Caramel and Mint Chocolate.

Lemon Tarts

a buttery, flaky tart shell filled with our homemade lemon curd. Our lemon curd is made from scratch using fresh lemon juice and lemon zest. It has a tart but sweet taste and is nice and fresh tasting. We top the tart with whipped cream, fresh berries and chocolate decoration piece. **Lemon curd does contain gelatin** Available in 4 inch and 7 inch

Berry Almond Tarts:

a buttery, flaky tart shell filled with our famous homemade almond cream filling and fresh mixed berries. It is baked and then topped with a light dusting of powdered sugar, a whipped cream rosette and more fresh berries. This dessert is served cold or can also be enjoyed warmed. Available in 4 inch and 7 inch

Chocolate Tarts:

A chocolate tart is a buttery, flaky tart shell filled with our homemade chocolate custard. This rich and decadent tart is then baked and then topped with a light dusting of powdered sugar, a whipped cream rosette and fresh berries. Available in 4 inch and 7 inch

Fruit Tarts:

a buttery, flaky tart shell filled with a smooth, flavorful vanilla pastry cream and topped with a variety of fresh, seasonal fruit. Available in 4 inch and 7 inch.

Chocolate Covered Strawberries:

Fresh, plump strawberries hand dipped in high quality dark chocolate with a drizzle of white chocolate or dipped in high quality white chocolate with a drizzle of dark chocolate.