



DESSERTS

Tarts

Berries Brûlée Tart

Crème brûlée is baked inside a butter short crust tart pastry dough. Topped with an assortment of freshly glazed berries.
(only available individual size)

Fresh Fruit and Cheese Tart

All-butter short crust pastry bottom, filled with cream cheese mousse and topped with glazed and hand sliced fresh fruits.

Lemon Tart

Our own fresh lemon curd, made with fresh lemon juice, is baked inside our golden tart pastry shells until just set. Topped with a dusting of confectionary sugar.

Caramel Nut Tart

All-butter tart pastry is filled with a caramel-nut mixture (walnuts, almonds, pecans, honey, cream) and baked to perfection. Seasonal.

Chocolate Raspberry Tart

A delicious flaky and buttery tart shell filled with dark chocolate mousse, topped with Chantilly cream, ganache drizzle, and chocolate curls. Seasonal.

French Apple Tart

Vanilla bean pastry cream and sliced apples baked until caramelized and glazed with apricot jam. Seasonal.

Individual - \$7.50

9.5" - \$46.00

12" - \$76.00

Individual Desserts

Chocolate Mousse Bomb

Creamy chocolate mousse with a chocolate ganache dome.

Molten Chocolate Cake

Premium quality chocolate cake with a molten fudge center when warm.

Chocolate Espresso Explosion

Dark chocolate cake is topped with dark chocolate mousse and milk chocolate mousse with chopped chocolate covered espresso beans.

Triple Chocolate Mousse

Dark chocolate mousse, milk chocolate mousse and white chocolate mousse layered on chocolate cake with ganache drip.

Peanut Butter Mousse

Homemade peanut butter mousse layered with chocolate cake and chocolate ganache.

Eclair

Choux pastry filled with Madagascar vanilla pastry cream and topped with chocolate ganache.

Cream Puff

Choux pastry filled with Madagascar vanilla Chantilly cream.

Flourless Chocolate Silk

Our version of the flourless truffle, with fine dark chocolate and a “secret” ingredient. Naturally gluten free.

Bean Counter Tiramisu

Sponge cake soaked in our award winning espresso, layered with lightly sweetened mascarpone flavored with cognac, Kahlua and topped with Bendorp cocoa.

Cheesecake Cup

Strawberry · Brownie · Oreo Cookies and Cream · Lemon · Blueberry · Chocolate Dipped Strawberry (seasonal) · Pumpkin (seasonal) · Black Forest (seasonal)

Individual - \$7.50 · Half dozen - \$45.00

Cookies

All made from scratch with fresh natural ingredients and no preservatives.

Chocolate Chunk · Peanut butter Chocolate Chunk · Oatmeal Raisin · M&M · Oatmeal Craisin and White Chocolate · Triple chocolate · Chocolate Crackle · Cinnamon Brown Sugar · Hamantaschen · Almond Cluster · Italian Almond Paste · Ricotta Vanilla · Almond Pocket · Chocolate Pocket · Peanut Butter Thumb Print
Holiday Cookies—December only

\$4.00

Not Your Grandma's Chocolate Chip Cookie

French style all-butter chocolate chip cookie with 64% Callebaut chocolate, topped with Maldon sea salt.

Chinese Almond Cookie

Crisp and tender all-butter almond shortbread cookie with almond flour.

\$4.50

Specialty and Sandwich Cookies

Decorated cookie

Short-bread cookies decorated with buttercream frosting.

Custom cookies available to order at additional charge.

Royal Icing cookies start at \$6.25

Sandwich Cookies

Raspberry Linzer Heart · Lemon Cream · Whoopie Pie

Pumpkin Whoopie Pie (seasonal) · Red Velvet Whoopie Pie (seasonal)

Turnover and Twist

Apple Turnover · Raspberry Turnover · Blueberry Turnovers · Raspberry Twist · Cinnamon Twist

\$5.00