

# PISTACIA VERA®

## BRUNCH served daily 7am-2pm

- TOMATO PROVENCAL BAKED EGGS\* (\$11) **nut-free, vegetarian** two eggs baked with cream, herbs, parmigiano-reggiano, garlic and tomato fondue. served with a toasted croissant and house made preserves.
- SMOKED SALMON (\$13) **nut-free** premium smoked salmon with creme fraiche, red onion, lemon, arugula, cracked pepper & capers. served with a toasted rye croissant.

## PRESERVES

- HOUSE MADE, SMALL BATCH PRESERVES (\$9) **gluten-free, nut-free, dairy-free & vegan**  
berry chambord      pear ginger saké      spiced pear chutney

## PÂTE DE FRUITS

- PÂTES DE FRUITS (\$1) (\$7 gift box) **gluten-free, nut-free, dairy-free & vegan**  
luxurious all natural fruit gems made with pure fruit puree, pectin and sugar:  
passion fruit      pomegranate lychee      raspberry champagne      morello cherry  
grapefruit Campari      pear ginger saké      yuzu guava

## CONFECTIONS

- MACADAMIA NUT CARAMEL (\$1.50) (\$12 gift box) **gluten-free**  
PISTACHIO HONEY NOUGAT (\$1.50) (\$12 gift box) **gluten-free & dairy-free**  
FLEUR DE SEL BON BON (\$1.75) (\$11 gift box) **gluten-free & nut-free**  
MILK CHOCOLATE BUTTER TOFFEE (1/2 pound \$12) **gluten-free**  
VANILLA BEAN MARSHMALLOWS (five \$4) **gluten-free & nut-free**

## MACARONS

- MACARONS (\$1.25) (\$15 gift box) **gluten-free**  
our signature! light nut meringue sandwich cookies with buttercream or ganache.  
black raspberry rose      passion fruit      pistachio      mocha  
almond praline      caramel pecan      nutella      coconut creme  
pink guava yuzu      lemon      orange date      chocolate cassis bergamot

## TARTS & TORTES

- PISTACHIO ORANGE DATE DACQUOISE (mini \$6/ terrine \$24/ large \$39) **gluten-free**  
layers of almond and pistachio meringue cake, pistachio french buttercream and orange date preserves, topped with honey yogart mousse and orange glaze.
- BERRY CASSIS BITTERSWEET FLOURLESS (mini \$6 / terrine \$24/ large \$39) **gluten & nut-free**  
layers of flourless chocolate cake, black currant curd, berry buttercream and bittersweet chocolate mousse with champagne and cassis.

\*consuming raw or under cooked eggs may increase your risk of foodborne illness.  
The production of our desserts occurs in a facility that works with nuts & gluten.