

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.

HAM & CHEESE CROISSANT (\$4.50) *nut-free*

scratch butter croissant with prosciutto and Comté cheese.

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

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

FRESH BERRY PINWHEEL (\$3) *nut-free*

sweet dough filled with raspberry jam & almond cream, finished with fresh berries and almond slices.

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

spiraled sweet dough sprinkled with Vietnamese cinnamon and sugar.

SCONES seasonal flavors include:

sweet cream (\$2.50) *nut-free*

golden raisen rosemary

CANNELÈ (\$2) *nut-free*

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

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

delicate caramelized puff pastry.

BUTTER CAKES (slice \$3/ loaf \$15)

seasonal flavors include:

lemon butter *nut-free*

cocoa buttermilk *nut-free*

cinnamon walnut crumb

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.

BUTTER SABLÉ (\$1) *nut-free*

seasonal flavors include:

vanilla bean

lemon anise

French lavender

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) *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

passion fruit

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.

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

handmade nougat with orange blossom and honey.

MILK CHOCOLATE BUTTER TOFFEE (\$6 1/4 lb / \$10 1/2 lb) 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.

FRESH MARSHMALLOWS \$4 (gift bag of 5) gluten-free & nut free.

seasonal flavors include:

lemon sencha

rosewater

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:

coffee

chocolate truffle

strawberry basil

pistachio

caramel pecan

blueberry lavender

black raspberry

buttermint

lemon

Madagascar vanilla bean

peach crème

nutella

TARTS

(mini = 1 serving / large = 8 - 10 servings)

LEMON (mini \$5/ large \$30) nut-free

fresh lemon curd in a butter shortbread crust.

APRICOT FRANGIPAN (mini \$4/ large \$30)

fresh apricots, almond butter cake and raspberry preserves in a butter crust.

SPICED APPLE GALETTE (mini \$3.50/ large \$20)

apples and cinnamon in a whole wheat crust

TORTES

(mini = 1 serving / large = 12 - 16 servings)

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

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

CHOCOLATE CHERRY FEUILLITINE (mini \$6/ large \$39) nut-free

brandied cherries and Valrhona Manjari (64%) chocolate mousse with a delicate chocolate feuillitine base and cherry chocolate ganache finish.

PASSION FRUIT CHAMBORD TRUFFLE (mini \$6/ large \$39) 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.

(mini = 1 serving / small = 6 - 8 servings / large = 12 - 16 servings)

PISTACHIO STRAWBERRY DACQUOISE (mini \$6/ small \$24/ large \$39) gluten-free

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

MOCHA PRALINE DACQUOISE (mini \$6/ small \$24/ large \$39) gluten-free

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

KEY LIME COCONUT CAKE (mini \$6/ small \$24/ large \$39)

layers of Key lime curd and coconut butter cake finished with a coconut chiboust