

~DESSERTS~

SIGNATURE DESSERTS

Spanish Crema

A stellar Mediterranean custard combining the best features of flan and creme brulee
Individual or Molded

Coconut Cake

(the top seller)

Five layer cake filled with tart lemon curd and fluffy lemon buttercream frosting and finished with grated coconut.
Traditional size, Baby or Cupcakes

Buttermilk Fudge Cake

Rich, dense chocolate cake with Mediterranean spices and walnut fudge icing
9X13 sheet or half size

Strawberry Rhubarb Tart

A sweet-tart Alsatian tart from a secret family recipe

CAKES

Chocolate Reverse Cake

A three layer chocolate mousse cake with a decadent chocolate ganache icing

Italian Zucotto

A dome shaped Italian cream cake: homebaked poundcake moistened with amaretto liquor, layers filled with chocolate bits, toasted nuts, whipped cream and marscapone cheese.
Great celebration cake in 3 sizes

Chocolate Kahlua Cheesecake

With gingersnap and walnut crust

New Orleans 7-layer Doberge Cake

Crepe-cake layers filled with rich chocolate pudding and iced with creamy chocolate icing

EUROPEAN TARTS AND AMERICAN PIES

French lemon tart

Nectarine, plum and peach pies

(8 and 9" sizes)

Orange cream tart topped with seasonal fruit

French apple tart

Raspberry apple Pie

Red wine pear tart

Caramelized nut tart with walnuts, almonds and hazelnuts

Deep dish pumpkin pecan pie

PUDDINGS

Cinnamon Apple Bread Pudding

With whiskey sauce

ONE BITE DESSERTS

Southern pecan tassies

Coconut cup cakes

Chocolate mousse tarts

Lemon squares

Caramelized shortbread nut squares

Caramelized almond squares

SPECIALTY ICE CREAMS

Signature pistachio ice cream

Signature Armagnac ice cream

(great with nuts or chocolate)

European chocolate with creme fraiche

Other flavors upon request