

# DESSERTS & PASTRIES MENU

## Whole Cakes & Tarts

<b>Tarte Tatin (pear)</b> Upside down, caramelized pear tart with cardamom 10"	<b>\$30.00</b>
<b>Tarte Tatin (apple)</b> Upside down, caramelized apple tart 10"	<b>\$30.00</b>
<b>Tarte aux Apricots</b> - Apricot tart with almond cream filling	<b>\$32.00</b>
<b>Tarte aux Fruits Frais</b> Pastry cream, or chantilly, mix berries and fresh fruit (in season)	<b>\$32.00</b>
<b>Tarte au Citron</b> - Fresh lemon curd tart	<b>\$32.00</b>
<b>Tarte Bourdaloue</b> Fresh pear tart w/ almond cream filling	<b>\$32.00</b>
<b>Pecan Tart</b> - Traditional pecan filling 11"	<b>\$30.00</b>
<b>Moka Cake</b> Coffee butter cream topped with toasted almonds 11"	<b>\$48.00</b>
<b>Opera</b> Layered chocolate ganache and espresso butter cream	<b>\$39.00</b>
<b>Fraisier Layered Cake</b> Filled with chantilly and fresh strawberries (1/4 sheet)	<b>\$39.00</b>
<b>Passion Fruit Cake</b> A delicate mousse filled with fresh berries and topped with Italian meringue 11"	<b>\$48.00</b>
<b>Black Forest Cake</b> Chocolate layered cake filled with chantilly & cherries in brandy 12"	<b>\$48.00</b>
<b>Bavarois</b> Layers of light flavored mousse (your choice of 2 or 3 layers) vanilla, pistachio, chocolate, (10" round).	<b>\$48.00</b>
<b>After-Eight Cake</b> Layers of chocolate ganache and peppermint flavored butter cream (serve 8 to 10)	<b>\$39.00</b>
<b>Flourless Chocolate Cake</b>	<b>\$30.00</b>

## Individual Tarts & Pastries

<b>Tarte aux fruits</b> – Assorted fresh seasonal fruit 4"	<b>\$4.95</b>
<b>Tarte aux Baies</b> - Fresh berry tart (Seasonal – selection varies) 4"	<b>\$4.95</b>
<b>Tarte au Citron</b>	<b>\$4.95</b>
<b>Mousse au Chocolat</b> - Chocolate mousse served in a chocolate cup	<b>\$4.95</b>
<b>Valrhona Chocolate Tart w/Fleur de Sel</b>	<b>\$4.95</b>
<b>Crème Brûlée</b> - Flavored crème brûlée	<b>\$4.95</b>
<b>Opera</b>	<b>\$4.95</b>
<b>After Eight</b>	<b>\$4.95</b>
<b>Assorted Verrines</b> - Dishes filled w/ light mousse 1dz. minimum	<b>\$2.95</b>
<b>Bread Pudding</b> - Croissant base, flavored with rum	<b>\$4.95</b>
<b>Lemon Cake</b> - Lemon glazed, olive oil cake	<b>\$4.95</b>
<b>Pear Cake</b> - Cake flavored with rum	<b>\$4.95</b>
<b>Chocolate Mousse Cake</b> Chocolate sponge cake topped w/ chocolate mousse	<b>\$4.95</b>
<b>French Macarons</b> - Assorted flavors	<b>\$1.50</b>
<b>Handmade chocolate Truffles</b> Dark, hazelnut, cappuccino or white cointreau	<b>\$10.95 ¼ LB</b>
<b>Assorted mini Pastries</b> Tarts: lemon /fruit/ pecan/ chocolate mousse /chocolate tart	<b>\$27.00/DZ</b>



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