

SPECIAL HOLIDAY DESSERTS
From The Desserterie
(804)639-9940 www.thedesserterie.com

Gourmet Pies

All pies are 8" and serve 8-10 people (\$18.00)

Bourbon Pecan Chocolate Chip Pie: A traditional pecan pie with chocolate chips and bourbon, topped with Italian meringue.

Sweet Potato Pie: Topped with candied pecans, Italian meringue & white chocolate garnish.

Apple Pie: Traditional apple pie with a spiced crumb topping.

Dark Belgium Chocolate Pie: Smooth, rich, truffle like filling topped with fresh whipped cream & chocolate curls

Pumpkin Pie: A traditional pumpkin pie topped with brandied whipped cream & cluster of candied pecans.

Tarts & Cakes

Cran-Raspberry Tart: A sweet dough crust filled with vanilla pastry cream topped with cran-raspberry compote.

8" serves 6 – 8 (\$21.00) 11" serves 10 –12 (\$30.00)

Fresh Fruit Tart: Almond crust topped with triple-sec flavored custard & assorted fresh fruit.

8" serves 6-8 (\$21.00) 11" serves 10-12 (\$30.00)

Pear-Almond Tart: poached pears baked in an almond cream filling, glazed and garnished with sweet toasted almonds.

8" serves 6-8 (\$18.50) 11" serves 10-12 (\$28.00)

Pumpkin Cheesecake: with a ginger cookie crust, garnished with white chocolate curls.

6" serves 6 – 8 (\$18.50) 8" serves 10 –12 (\$28.50)

Lemon Raspberry Cheesecake: with an almond crust, topped with a lemon raspberry glaze.

6" serves 6 - 8 (\$18.50) 8" servers 10 –12 (\$28.50)

Banana Walnut Cake: Banana walnut cake layered with caramel cream cheese icing.

6" serves 6 – 8 (\$19.50) 8" serves 10 –12 (\$29.50)

Black Forest Cake: Layers of chocolate cake, brandied dark cherries, fresh whipped cream & dark chocolate ganache, covered with fresh whipped cream & dark chocolate shavings

6" serves 6-8 (\$19.50) 8" serves 10-12 (\$29.50) ****Available starting December 1st****

More Desserterie Favorites

Buche de Noel: Traditional Yule log cake garnished with holiday decorations.

Triple Chocolate: dark chocolate bisquit(cake), soaked with godiva syrup, filled with milk chocolate ganache, rolled into a log and coated with a dark chocolate glaze.

Raspberry White Chocolate: dark chocolate bisquit(cake) soaked in Chambord , filled with white whipped chocolate ganache, raspberry preserves, rolled into a log and coated with a dark chocolate glaze. 8" serves 8 – 10 (\$40.00) 12" serves 12 – 14 (\$55.00) ****Avail. starting December 1st****

Chocolate Mousse Bowl: ***GF*** made with bittersweet Belgium chocolate with a hint of cognac, topped with whipped cream and chocolate curls.

Small bowl serves 6 – 8 (\$21.00) Large bowl serves 12 – 16 (\$35.00)

Assorted Cupcakes: A variety of flavors offered

Peppermint Snowflake cupcake & Eggnog cupcake ****Available starting December 1st****

Also available: **Cookie and Brownie Platters 2# \$24.99: 4# \$49.99**

Mini Pastry & Cannoli Platters, Gift Cards (great for stocking stuffers!)

Breakfast Breads and Coffee Cakes, Almond Croissants, Spiced Pecans, Chocolate Hazelnut & Pistachio Cherry Biscotti, (Peppermint Hot Chocolate & Peppermint Meringues** available in December)**

****Place your Thanksgiving orders EARLY..final cut-off Sunday November 20th (3pm)**

*****Christmas Cut-off Sunday December 18th (3pm)*******

******New Year's Cut-off Monday December 26th (4:30pm)*******

SPECIAL HOLIDAY DESSERTS
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For Our Gluten Free Friends

Gourmet Pies

*All pies are 8" and serve 8-10 people (\$20.00)
Made with gluten free crust*

Pumpkin Pie: A traditional pumpkin pie topped with brandied whipped cream and cluster of candied pecans.

Brandy Pecan Chocolate Chip Pie: A traditional pecan pie with chocolate chips and brandy, topped with Italian meringue.

Dark Belgium Chocolate Pie: Smooth, rich, truffle like filling topped with fresh whipped cream and chocolate curls (light brandy flavor)

Cakes

Pumpkin Cheesecake: A traditional pumpkin cheesecake made with ginger cookie crust.
6" serves 6-8 people (\$20.00) 8" serves 10-12 people (\$30.00)

Flourless Chocolate Cake: A dark chocolate cake layered with dark chocolate ganache & seedless raspberry preserves, iced with a chocolate glaze, garnished with fresh raspberries.
7 ½ x 3 ¼ rectangle serves 6-8 people (\$21.00)for additional (\$9.00) a holiday scene can be added starting December 1st

Chocolate Mousse Bowl: GF made with bittersweet Belgium chocolate with a hint of Cognac, topped with whipped cream and chocolate curls
Small bowl serves 6-8 (\$21.00) Large bowl serves 12-16 (\$35.00)

Cupcakes

Buttered Rum: Flourless vanilla rum cupcake, topped with a butter rum icing. (available starting 12/1)

Black Forest: Chocolate cupcake soaked in cherry brandy, filled with brandied cherries and whipped cream, topped with a cherry (available starting (12/1)

*****ALL GLUTEN FREE THANKSGIVING ORDERS MUST
BE PLACED BY SUNDAY NOVEMBER 20th (3PM)**

Christmas cut-off Sunday December 18th (3pm)

New Year's cut-off Monday December 26th (430pm)

****we take great care to ensure all items are gluten free, but please note, these items are produced in
gluten kitchen****

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The Desserterie Holiday Hours

Thanksgiving Week

Wednesday November 23rd 11:00am-5:00pm
*Thursday November 24th **Thanksgiving Day Closed***
Friday November 25th 11am-4:30pm

Christmas Week

Saturday December 24th Christmas Eve 11:00am-4:30pm
*Sunday December 25th **Christmas Day Closed***
Monday December 26th 11:00-4:30
Tuesday December 27th Resume Regular Business Hours

New Years Week

Saturday December 31st New Year's Eve 11:00am-10:00pm
Special New Year's Fixed Price Dinner** By Reservation
(Reserve Early, We will book up)

Sunday January 1st New Years Day Closed
Monday January 2nd 11:00-4:30
Tuesday January 3rd Resume Regular Business Hours

***From our Family to Yours,
Have a Joyous & Blessed Holiday Season!!***