

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

Gourmet Pies

All pies are 10" and serve 10-12 people (\$18.00)

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

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

****New Pecan Pie:** A traditional pecan pie topped with vanilla whip cream.

****New Chocolate Kahlua Cream Pie:** Topped with fresh vanilla whipped cream & chocolate curls

Tarts & Cakes

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

8" serves 6-8 (\$21.00)

****New Pear Tart:** poached pears baked in an almond cream filling

10" serves 12-14 (\$35.00)

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****

Chocolate Disaronno Cake: Chocolate sponge cake dipped in almond flavoring, layered with whipped chocolate ganache. Glazed in chocolate ganache and finished with crouquant along the bottom

*****Your choice of garnish*** Specify- Chocolate golden coins **OR** Holly Leaves**

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

Assorted Cupcakes: A variety of flavors offered

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

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

Mini Pastry & Cannoli Platters

Cinnamon Coffee Cakes, Spiced Pecans, Chocolate Cherry Almond Biscotti

Gift Cards (great for stocking stuffers!)

Place your Thanksgiving orders EARLY!!! Final cut-off Sunday November 19th (3pm)

Christmas Cut-off Sunday December 17th (3pm)

New Year's Cut-off Sunday December 17th (3:00pm)

All perspective orders after cut-off dates are "as available by chef"

FOR OUR GLUTEN FREE FRIENDS

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 6-8people (\$21.00) ****Can be garnished with holly leaves upon request**

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)

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The Desserterie Holiday Hours

Thanksgiving Week

Wednesday November 22nd 11:00am-4:30pm
Thursday November 23rd **Thanksgiving Day Closed**
Friday November 24th 11am-4:30pm

Christmas Week

Sunday December 24th Christmas Eve **Brunch** 10:00-3:00pm
Monday December 25th **Christmas Day Closed**
Tuesday December 26th 11:00-4:30 Resume Regular Hours

New Years Week

Sunday December 31st New Year's Eve **Brunch** 10:00am-3:00pm
Monday January 1st **New Year's Day Closed**
Tuesday January 2nd Resume Regular Hours

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