

# BALTHAZAR

## CHRISTMAS 2018

### **BÛCHE DE NOËL**

*A yule log cake made with moist mocha génoise rolled around white chocolate mousse and wrapped in dark chocolate bark*  
\$75

### **DRESDEN STOLLEN**

*A sweet Christmas bread made with almonds and rum-soaked fruit and a ribbon of marzipan running through the center*  
\$29

### **HOLIDAY FRUITCAKE**

*Traditional British fruitcake made with dried figs, cherries, apricots, dates and almonds, soaked in rum and brandy and topped with decorative marzipan*  
\$34

### **CROQUEMBOUCHE**

*Cream-filled profiteroles stacked in a caramel-glazed pyramid, decorated with marzipan holly leaves and candied berries*  
\$70

### **GÂTEAU OPÉRA AUX MARRONS**

*Layered chestnut spongecake and pastry cream with dark chocolate ganache, topped with candied chestnuts*  
8"x4" \$40

### **CITRUS GINGER LATTICE PIE**

*Orange, pear and lemon with a hint of ginger in a sweet pastry crust*  
9" \$40

### **MIXED BERRY GALETTE**

*An airy puff-pastry shell filled with fresh berries and crème fraîche pastry cream*  
\$44

### **HOLIDAY PETITS FOURS**

*Miniature almond sponge cakes, brushed with Sauternes and filled with raspberry preserves, coated with fondant and topped with decorative holly leaves*  
\$36 / dozen

PHONE

(212)

965.1785

FAX

(212)

965.9590