



Entremet

Triple Chocolate - \$7

Caramelized cocoa nibs baked into a brownie base with a layer of milk chocolate ganache, white chocolate mousse, dark chocolate mousse, glazed with a chocolate lacquer glaze, and speckled with edible gold flakes

Tropical - \$7

Honey-almond base with mango gelee, lychee cream, coconut panna cotta, and covered in a green with white streaked mirror glaze

Black Forest - \$7

Brownie base with kirshwasser soaked dried cherry bits baked in, cherry jam, layers of chocolate sponge cake, cherry mousse, Chantilly cream and sprinkled with chocolate shavings

Peanut Butter - \$7

Sitting on a peanut butter feuilletine disc is a layer of chocolate dacquoise, vanilla mousse, peanut butter mousse, and covered in a shiny chocolate glaze

Cherry Allspice - \$7

A cherry ricotta allspice cremeux with a nectarine gelee sphere center and almond fennel sponge that is resting on a cinnamon oat crisp and covered with a white chocolate cherry glaze

Cranberry White Chocolate - \$5

Layered with cranberry mousse, vanilla mousse, cranberry mascarpone panna cotta, white chocolate cream, and a white chocolate sponge covered in a velvety cocoa butter and garnished with sugared cranberries

Lemon - \$7

A lemon mousse filled with a mascarpone cream, raspberry gelee, sitting on a crisp lemon biscuit and topped with a fun lemon chocolate butterfly.

*If placing a special order, a minimum of 4 per flavor is required.