

MENU- April 2024

Striped Chocolate Croissant - \$7.50

Traditional dough layered with a chocolate dough, rolled & baked with a house made chocolate truffle.

Note: Our chocolate croissant differs from the traditional, as our chocolate truffle remains soft after cooling vs. traditional hard set chocolate bars.

Allergy: Gluten, dairy, egg, soy

Butter Croissant - \$6

Traditional croissant dough made with locally milled flour (1.) fresh yeast, milk, cane sugar, sea salt & cultured European style cultured butter.

1. Milled in Camas Washington.

Allergy: Gluten, egg, dairy

Raspberry, Vanilla & Rose Cruffin - \$8.50

Traditional dough baked into the shape of a muffin & tossed in granulated cane sugar. Filled with pastry cream, raspberry sauce, topped with rose water glaze, Chantilly cream (1.), freeze dried raspberry & fresh raspberry pieces.

1. Chantilly cream is a whipped cream flavored with powdered sugar & pure vanilla.

Allergy: Gluten, egg, corn, alcohol, dairy

Rosemary Ham & Cheese Croissant - \$9.50

Traditional croissant dough infused with chopped fresh rosemary, stuffed with roasted ham, gruyere cheese (1.) & whole grain mustard, topped with parmesan cheese.

1. Gruyere cheese is an aged Swiss cheese that has a firm texture. Its flavor is sweet & slightly salty.

Allergy: Gluten, egg, dairy, pork

Marionberry Cinnamon Roll Cruff Puff - \$7.50

Diced croissant dough is tossed with cinnamon sugar, orange & lemon zest, & roasted marionberries. It is topped with a cream cheese frosting, & cinnamon orange crumble. ******(Cruff puff is made from diced croissant dough trimmings. It is often tossed with sugar & other ingredients then baked in 4" cake rounds.)

Allergy: Gluten, dairy, egg, alcohol, almond, corn

Malted- Chocolate, Banana & Espresso Brioche Donut \$6

Our classic brioche dough is filled with banana pastry cream, malted chocolate whipped ganache. Topped with an espresso glaze & a cocoa crumble.

Allergy: Wheat/gluten, dairy/ milk, egg, nuts/almond, soy

Chocolate & Coconut Cream Pie- \$8

Our traditional pie dough is baked with a chocolate & coconut frangipane. it is then filled with chocolate cream & a coconut caramel & topped with a coconut whipped ganache, cocoa crumble & toasted coconut.

Allergy: Gluten/Wheat, Eggs, Dairy, nuts/almond, soy

Baklava Custard Pie with Citrus- \$8

Our classic pie dough is filled with a custard flavored with orange, vanilla & hazelnut & almond. It is topped with candied mixed nuts (hazelnut, almond, pecan, walnut) A spiced honey syrup & fresh citrus segments & zest.

Allergy: Wheat, Eggs, Dairy, Nuts, corn, Soy

Fromage Blanc & Apricot Croissant- \$7.50

Our classic croissant dough layered with an orange dough to give it an apricot tinted appearance. It is filled with a whipped fromage blanc cheesecake & a house made apricot jam. Topped with a pastry cream, an apricot cube & almond crumble.

Allergy: Wheat/gluten, egg, dairy/milk, soy, corn, almond

Bacon Leek & Gruyere Quiche- \$9

Our classic quiche is filled with chopped applewood bacon, sauteed leeks, gruyere cheese in our quiche custard.

Allergy: Wheat, Eggs, Dairy, Meat/pork, soy

Potato Pepper & Spinach Quiche- \$8

Our classic pie dough is filled with a savory egg custard, chopped & roasted bell peppers, roasted jalapeno, spinach, gold potatoes, cream cheese, goat cheese, (jalapeno is added to just give a little heat to this quiche; it is not spicy.)

Allergy: Wheat, Eggs, Dairy, soy

Marcona Almond Croissant- \$8

Our classic croissant dough is wrapped around an almond frangipane & baked, topped with an almond pastry cream, an almond praline & candied marcona almonds. **Marcona almonds are a Spanish variety of almonds that are fried & salted.

Allergy: Wheat/gluten, egg, dairy/milk, alcohol, soy

Caramelized Fennel, Brie & Honey Croissant- \$9

Our classic striped croissant dough is filled with a triple cream brie cheese, caramelized fennel, toasted walnuts, herbs de province & local honey.

Allergy: Wheat/gluten, egg, dairy/milk, nuts/walnuts

Rhubarb & Blood Orange Cake- \$7.50

This moist cake is flavored with blood orange & poached rhubarb. It is layered with an orange custard, poached rhubarb. Topped with rhubarb jam & almond crumble.

Allergy: Wheat/gluten, egg, dairy/milk, nuts/almond



Desserts

Pecan & Vanilla Tart \$12

Pecan sable tart shell, crunchy pecan base, caramel cremeux, pecan praline, vanilla whipped ganache, crispy pecan wafer.

Allergy: Wheat/gluten, milk, egg, alcohol, soy, nuts (pecan).

Burnt Basque Cheesecake - \$9

Basque refers to the region it originates from; differs from a classic cheesecake in that it is baked at a higher temperature for a shorter amount of time so that the top is caramelized while the inside is rich, custardy, & airy. Made with cream cheese, sour cream, & mascarpone.

Think a cross between a cheesecake & a creme brulee

Allergy: Gluten, eggs, dairy

White Chocolate & Yuzu & Matcha Green Tea Burnt Basque Cheesecake- \$10

Made in a similar style to our classic basque cheese cake but without allowing the top to 'burn'. It is flavored with roasted white chocolate & fresh yuzu & topped with matcha whipped ganache & has a yuzu curd center. Topped with a crispy white chocolate decoration.

Allergy: Wheat/gluten, egg, dairy/milk, soy, corn

Passion, Mango & Guava Cream Puff- \$8

This is inspired by flavors of Hawaii, featuring passion fruit, mango and pink guava. Our classic pate a choux is filled with passion fruit cremeux & topped with mango-guava compote, whipped white chocolate ganache and fresh mango. Garnished with dried flowers.

Allergy: Gluten, Egg, Dairy, soy

Oregon Tiramisu- \$11

Stumptown coffee soaked chiffon cake, Oregon hazelnut mascarpone mousse, chocolate custard, espresso caramel, & cocoa crumble.

Allergy: Corn, Wheat, Dairy, Egg, Soy, Nuts/Hazelnuts

Lemon Tart- \$12

This is our play on a traditional lemon tart having just a round of shortbread acting as the tart base. It is topped with a sandwich of soft lemon-almond sponge cake, lemon cremeux & lemon-mint confit. It is topped with a Swiss meringue.

Allergy: Corn, Wheat, Dairy, Egg, Soy,

Also available:

- Family Size Quiche
- U bake pie dough

online & phone orders only



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