

holiday selections
1989

P ▾ A ▾ S ▾ T ▾ I ▾ C ▾ H ▾ E
F I N E D E S S E R T S

apple streusel cake

► a moist apple cake made with cinnamon pecan streusel and fresh apples artfully arranged on top (serve at room temp)

12 pcs. **\$23.00**

baked chocolate soufflé

► a smooth flourless torte made with belgian chocolate, topped with a smooth chocolate ganache (serve at room temp)

4-6 pcs. **\$12.00**
10-12 pcs **\$18.00**
18-20 pcs **\$28.00**

chocolate mousse cake

► rich dark chocolate mousse in the form of a cake (serve chilled)

4-6 pcs. **\$12.00**
10-12 pcs **\$20.00**
18-20 pcs. **\$30.00**

chocolate hazelnut torte

► light hazelnut layers filled with chocolate ganache, finished with hazelnut butter cream (leave at room temp for 20 min prior to serving)

10-12 pcs. **\$19.00**
18-20 pcs. **\$29.00**

lemon mousse cake

► Alternating layers of chiffon sponge and lemon mousse covered in a lemon butter cream (leave at room temp 1 hr prior to serving)

8-10 pcs **\$18.50**
16-18 pcs **\$28.50**

toffee walnut torte

► a rich layered dessert combining toffee, walnuts, and chocolate (serve chilled)

10-12 pcs. **\$18.00**
18-20 pcs **\$28.00**

orange chocolate bavarian

► walnut sponge layers filled with orange bavarian cream and bittersweet chocolate ganache, finished in orange buttercream (leave at room temp 1 hr prior to serving)

10-12 pcs **\$19.00**
18-20 pcs. **\$29.00**

apricot cheesecake

► a light creamy cheesecake made with puree of apricot and a hazelnut shortbread crust (serve chilled)

16-18 pcs **\$25.00**

lemon velvet cake

► a tangy moist all butter pound cake finished with apricot glaze and candied lemon rind (serve at room temp)

14-16 pcs **\$20.00**

carrot cake

► an extraordinary version of the old standard (serve at room temp)

8-10 pcs **\$16.00**
14-16 pcs. **\$26.00**

pumpkin praline tart

► an all butter tart shell filled with pumpkin mousse, topped with pecan praline (serve chilled)

12 pcs. **\$24.00**

key lime tart (xmas only)

► an all butter tart shell filled with a key lime mousse garnished with fresh kiwi fruit

10-12 pcs. **\$24.00**

coconut custard tart

► an all butter tart shell baked with a rich coconut custard filling (serve chilled)

10-12 pcs. **\$24.00**

holiday pecan tart (xmas only)

► our version of traditional pecan pie, made with orange zest and dark chocolate drizzled over the top (serve at room temp)

10-12 pcs. **\$24.00**

cranberry walnut loaf

► a traditional holiday cake made with fresh cranberries, walnuts and fresh grated orange rind (serve at room temp)

8 pcs. **\$7.50**

cardamom spice loaf (xmas only)

► rich all butter pound cake with a distinctive scent of cardamom

8 pcs. **\$8.00**

breakfast pastry

► all butter croissants, cranberry walnut bron muffins, currant walnut scones, almond palmiers

prices vary

rugelach

► cream cheese pastry rolled with currants, walnuts, and cinnamon

\$8.00 per lb.

handmade belgian chocolates

► FROM MANON

gift boxes ¼ lb **\$8.50**
½ lb **\$17.00**
1 lb **\$34.00**

gift baskets

► unique rustic baskets filled with pastiche specialties, jams, jellies, scones, croissants, teas, and coffee

prices vary

also serving desserts, cappuccino and espresso in our café

Hours: Tuesday-Saturday 8:30 am-6 pm
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N. A. - A.C.

Bakery · Pastry Menus

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