

CRÉMEUX

French Patisserie

## *Thanksgiving Menu*

Celebrate with CRÉMEUX!

**Fig Tarte-** Butter tarte crust, Vanilla crème pâtissière, Port Wine & fig compote, fresh figs. Allergens: dairy, egg, almonds, wheat  
Serves 8-10

**Black Forest Tarte-** Chocolate tarte crust, kirsch syrup, black cherry crémeux, vanilla crème, fresh black cherries  
Allergens: dairy, egg, almonds, wheat  
Serves 8-10

**Lemon & Honey Tarte- *Our classic lemon and honey tarte is back!***  
Butter tarte crust topped with a thin layer of tender hazelnut financier and our classic lemon and honey curd, topped with an airy Italian meringue.  
Allergens: dairy, egg, almond, hazelnut, wheat  
Serves 8-10

**Maple and Walnut Tarte-** Butter tarte crust, baked maple cream, caramelized walnut pieces. Allergens: dairy, egg, almonds, walnuts, wheat  
Serves 8-10

**Pumpkin flan** - Pâte Brisée topped with a creamy pumpkin and vanilla flan.  
Allergens: dairy, eggs, wheat  
Serves 8-10

**Tarte Bourdaloue- *Our classic pear tarte is back!*** Butter tarte crust, lightly caramelized almond cream, and delicious sliced poached pears.  
Allergens: egg, dairy, almonds, wheat  
Serves 8-10

Order by 6pm on Saturday, November 21<sup>st</sup>, 2020

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