



Birchgrove Baking
Valentine's Day Menu
February 14, 2012



Place your order by Saturday, February 11 for pick-up on Tuesday, February 14

Individual Coeur a la Crème: A traditional French dessert, literally, "heart with cream", similar to a rich vanilla cheesecake, served with raspberry compote (gluten-free, egg-free)	\$6	
Chocolate Cherry Hazelnut Dacquoise: Dark chocolate ganache sandwiched between cocoa meringue hearts with dried cherries and toasted hazelnuts	\$5.25	
Individual Chocolate Raspberry Mousse Heart: Layers of chocolate and raspberry mousse atop flourless chocolate cake (gluten-free) For one (or two!): For four to six:	\$5.25 \$18	
Chocolate Tart (7 inch): Spiced chocolate truffle filling topped with a rich chocolate ganache For one (or two!): For four to six:	\$6 \$18	
Passionfruit Mousse: Passionfruit mousse atop flourless coconut almond cake	\$5.25	
Coconut Strawberry Snowball Cake: Our moist coconut cake layered with strawberry mousse and covered in fluffy pink coconut	\$5.25	
Assorted Cookie Tray (1 dozen): A variety of petite Valentine cookies and brownies	\$16	

Name: _____

Phone number: _____

Pick-up time? _____

Paid? Yes / No (if yes, please attach receipt)