La Dolce Vita Menu

(**This is a sampling of our desserts)

*White Genoise w/Raspberry Puree & Butter cream Frosting*

*Poached Pears in Port Wine*
*Served w/Tahitian Vanilla Gelato*

*Seasonal Fresh Fruit Crostata*

*Crème Fraiche or Goat Cheese Cheesecake*

*Linzor Torte (a mélange of Ligonberry Jam, Nuts & Spices)*

*Kentucky Bourbon Pecan Pie*

*Decadent Bete Noir w/Gold Dust & Fresh Berry Puree*

*Summer Berry Pudding*

*Panettone Bread Pudding w/Fresh Berry Puree*

*Fresh Fruit Holiday Trifle*

*Bouchee De Noel Holiday Cake*

*Jewish Strudel*
Lemon Curd Tarts

Key Lime Pie

Bittersweet Chocolate Cream Deep Dish Pie (Chocolate Lovers Dream)

Hand Rolled Truffles

Fresh Fall Pumpkin Cake or Squares w/ Whipped Cream Cheese Frosting

Old Fashioned Buttermilk Chocolate Cake w/Fresh Berries & Cream

Lemon Mousse w/Fresh Berries & Puree

Belgian Chocolate Brownies w/White Chocolate or Walnuts

Intense Chocolate Chestnut Terrine

Frangipane Nut Tart

***Assorted Berry Purees, gelatos, and cookies are also available
All desserts are made on premise and are a 6 portion minimum, all pastries can be made in larger quantities

Coffee Bar / Espresso, Lattes, Flavored Coffees price on request

Artisan Breads

Panettone (Seasonal) assorted sizes

Sourdough Breads White / Whole Wheat

Sourdough Baguette White / Whole Wheat

Focaccia Bread made w/Fresh Herbs & Caramelized Onions

Sciaciatta (crisp cracker bread w/fresh Herbs & Onions)